

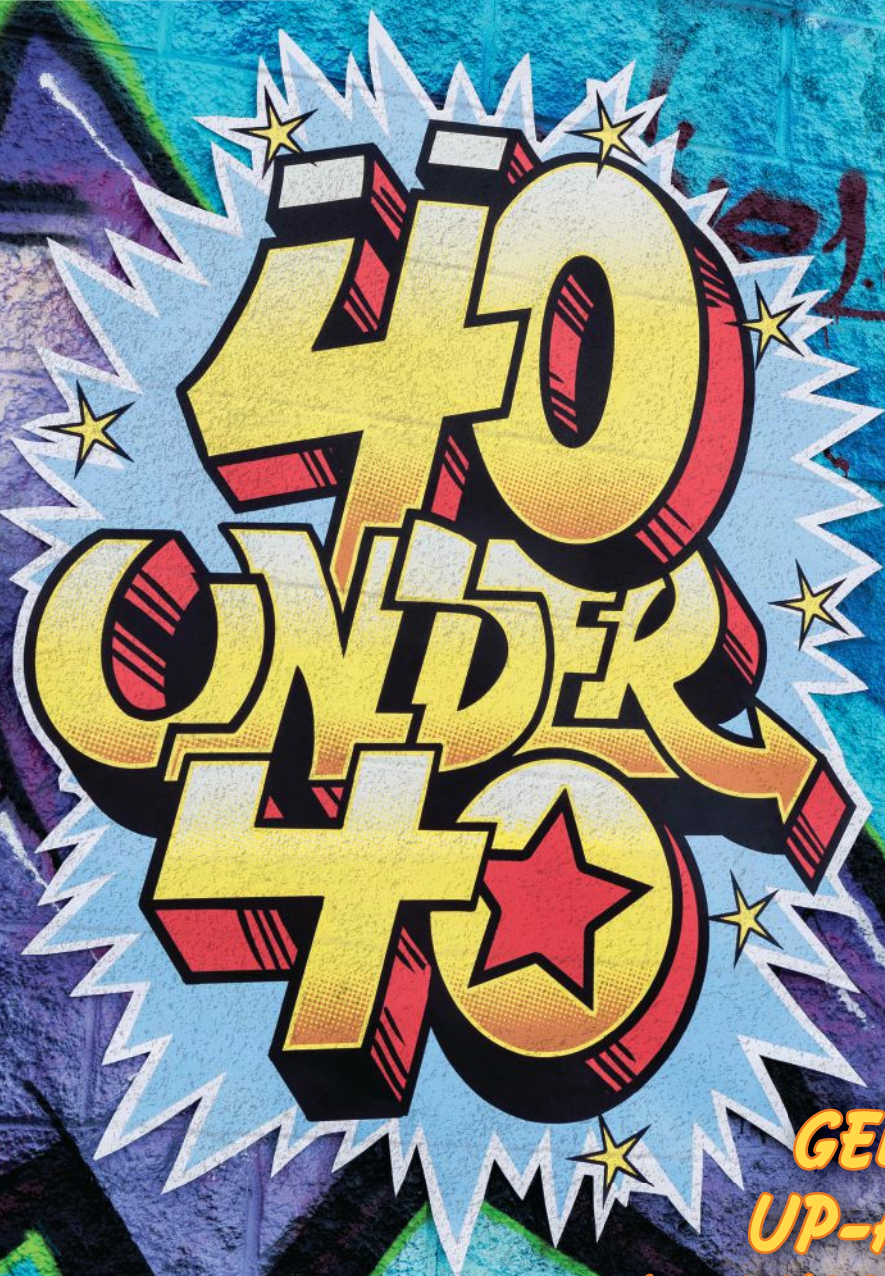
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A map and letter were found in the wall of a Bridgeport home during a renovation in 1926. The \$100,000 in gold (\$2.5M in today's value) is still out there ... or is it?

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Cover: 40 Under 40 illustration by Dan Hamilton; photo by Mike Marques.

This page: (top) The Tischler family; photo from the Bridgeport Herald, June 15, 1930.

(above) Judson Mills and Deborah Cox in *The Bodyguard* at The Bushnell; photo by Joan Marcus.

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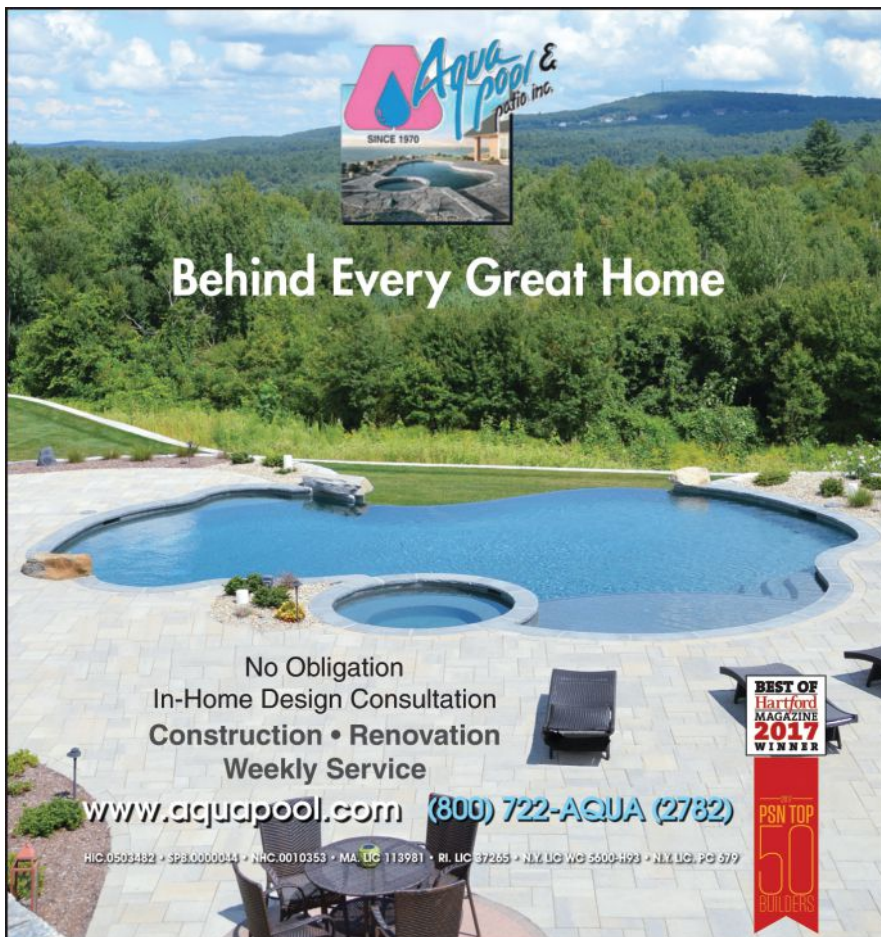
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| editor's note |

Treasure Chest

This is now the third year I've been involved in the magazine's annual 40 Under 40, our list of Connecticut's 40 emerging leaders and talents under the age of 40. With each passing year, and having learned about 120 exceptional young people, two things have become exceedingly clear. First, these high-achievers are making our state a more interesting, diverse, entertaining, educated, tasty and just plain better place to live. Second, I have a lot of work to do to catch up.



My shortcomings aside, it is truly inspiring to see what these folks are doing to advance their own careers, but also to make a positive impact on our corner of the country, from filmmakers shining a light on stories of unsung greatness to a

chief executive making it easier for companies to make their operations more environmentally friendly.

You can think of 40 Under 40 (page 45) as Connecticut's treasure. And if treasure is what you seek, we have it for you. But it's not that well-worn tale of pirate's booty on an island off the coast of Milford. There is another story of lost riches, one involving a map, a miser and a marsh in Bridgeport. Chances are, you've never heard this story. Author and researcher Michael J. Bielawa brings it to you on page 39.

Other jewels of this issue include Erik Ofgang's revealing look at New Milford's Casey Jordan (page 35), a criminologist who is in demand for her insights into the criminal mind, so crucial in this time of mass shootings and murky motives.

And to close on a cheerier note, for Valentine's Day we serve up a lovely selection of hotel dining destinations (page 67), where the cuisine and amenities will make you and your loved one hungry for an extended stay.

While you probably won't be lucky enough to find buried treasure on some Connecticut beach, we hope you'll make a few pleasant discoveries in the following pages.

YOU
MAY
HAVE



NOTICED A NEW LOGO in the top-right corner of the cover. If you didn't, here it is.

No, we haven't ended our association with Connecticut Public Television. But its parent company, the Connecticut Public Broadcasting Network, has chosen a new name — Connecticut Public — to encapsulate all the offerings of the nonprofit media company, including CPTV, WNPR radio, websites, podcasts and more. We'll let Connecticut Public tell you more about it (starting on page 76), but rest assured you'll still get the stories and TV listings you're used to seeing at the back of this magazine.

Should you have any questions, you can reach Connecticut Public at 860-275-7550 and audiencecare@cpbn.org.

Albie Yuravich

ayuravich@connecticutmag.com

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| contributor |



WRITER

Michael J. Bielawa

"THE LOST TREASURE OF SEASIDE PARK" (39)

Bielawa's far-flung explorations take him to the Northeast's most legendary, and abandoned, sites. The Woodbury resident has shared his findings with Major League Baseball, the *Connecticut Post* and London's *Fortean Times*. The author of *Wicked New Haven* and *Wicked Bridgeport*, Bielawa lectures throughout Connecticut, and his Wicked Walks, each October for The Barnum Museum, document Bridgeport as one of America's most paranormal downtowns.

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6 - 7pm High School Info Session

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INNOVATIONS IN HEALTHCARE SPECIAL ADVERTISING SECTION



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First Aid for the Mind

TRAININGS SEEK TO NORMALIZE TREATMENT OF MENTAL HEALTH ISSUES

BY MICHAEL LEE-MURPHY

Perhaps more than at any time in the past, mental health and mental illness are in the national conversation. Ailments such as anxiety and depression are being discussed more openly than they ever have. Much of the conversation — on issues of funding, awareness and treatment — has focused on ensuring that mental health is treated in the way one would treat any other health condition. It is a work of education and training to undo many of the misconceptions and prejudices about mental issues.

Because so many of us lack an adequate understanding of what mental health and mental illness are, “It’s left up to people’s imaginations and their fantasies,” according to Luis Perez, director of Mental Health Connecticut, a state-based nonprofit advocacy group. That means we tend to fill in the gaps, which too often leads to bad policy and bad outcomes.

In 2017, the Substance Abuse and Mental Health Services and Administration (SAMHSA), a branch of the U.S. Department of Health and Human Services, awarded Perez’s organization with a \$375,000 grant to train people for free

across the state in mental health first aid. The idea behind the training is for people to be able to recognize those suffering from the early stages of mental ill health, and encourage them to access services. “We often wait until [a late stage] with a mental health condition before acting, when we wouldn’t with other conditions,” Perez says.

Perhaps reflective of the changing national conversation around mental health, the mental health first aid training initiative has a vocal and outspoken supporter in pop musician Lady Gaga, as well as financial backing through her Born This Way Foundation. In November, Mental Health Connecticut hosted a day of mental health first aid training at Mohegan Sun ahead of a Lady Gaga show. The singer has been outspoken in recent years

One of the fundamental goals of this training is to create a new dynamic in communities in which kindness and understanding is more present.

— Valerie English Cooper

about the difficulties of living with post-traumatic stress disorder, and set a goal of training 150,000 people to be able to do mental health first aid trainings.

Most of the trainings, however, exist in more humble circumstances than at pop concerts in casinos. More often, they take place in spaces such as public libraries and community colleges, given by people who are not pop stars. Valerie English Cooper is one such trainer, and for the last year has been giving free trainings across Litchfield County. The Washington resident is able to offer sessions throughout 2018 for free, supported by the SAMHSA grant, and administered locally by Mental Health Connecticut.

“We go to the basic definition of illness, which is when whatever you’re experiencing disrupts either your ability to work or go to school, your relationships or your ability to do what you do in a day,” Cooper says. If these activities are disrupted, she says, then perhaps the person experiencing the anxiety or depression needs some level of support.

Part of this education is excising those parts of our day-to-day speech that paint an inaccurate or misleading picture of



Valerie English Cooper leads free mental health first aid training sessions in Litchfield County through the rest of the year.

mental ill health, Cooper says. Keep an ear out for these words: *manic, depressed, OCD, schizophrenic*. These are serious, diagnosed conditions. They are not moods, and to speak of them as such obscures the nature of these disorders.

The skeleton of the training is structured around the acronym ALGEE: **A**ssess for risk of suicide or self-harm, **L**isten nonjudgmentally, **G**ive reassurance and information, **E**ncourage appropriate professional help, **E**ncourage self-help.

“One of the fundamental goals of this

training is to create a new dynamic in communities,” Cooper says, a dynamic in which kindness and understanding is more present.

Cooper explains that there are about the same number of people living with cancer as those living with some form of depression. “What do people do when they have friends or a family member with cancer? How do they support that person? They rally around that person, just in their activities of daily life. ... If a person with cancer is irritable one day, we hug them harder,” Cooper says.

This stands in contrast to the way we often treat someone who is living with depression. Cooper says that — as much as recognizing the signs of disorder on the front end — the training is about learning to approach neuropsychiatric conditions with the same empathy.

Those interested in attending a training session in February and March have several opportunities in Waterbury, Litchfield, Storrs and New Fairfield. Check mhconn.org for details on trainings through September. ■

| the reading room |

ALL WE KNEW

by Jamie Beck
Montlake Romance
322 pages, 2018

Most romances begin when two people meet and end when the happy couple rides — either literally or metaphorically — off into the sunset. *All We Knew*, by bestselling New Canaan author Jamie Beck, begins later in the romance as the beauty of this sunset is fading and darkness is beginning to fall. Hunter and Sara first met as college students and fell instantly in love. More than a decade later, their marriage starts to fray as they try in vain to have children. “Can Hunter and Sara stop fighting each other long enough to fight for their marriage?” asks the book’s back jacket.

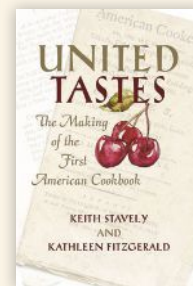
You’ll have to read it to find out. If you do, you’ll be in skilled hands; this is Beck’s 10th romance book and she is the director-at-large for Romance Writers of America. | ERIK OFGANG |



UNITED TASTES: THE MAKING OF THE FIRST AMERICAN COOKBOOK

by Keith Stavelly and Kathleen Fitzgerald
University of Massachusetts Press
368 pages, 2017

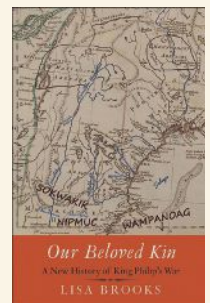
Regional cuisine always has a backstory. The authors of *United Tastes* take a thorough look at the circumstances, culture, motivation and mystery surrounding 1796’s *American Cookery*, written by Amelia Simmons. While referred to on the title page as “an American Orphan,” who Simmons was or if she was even real remains unknown. One of the Library of Congress’ 88 “Books That Shaped America,” *American Cookery* was originally published in Hartford by the owners and printers of what was then the *Connecticut Courant*, and Stavelly and Fitzgerald contend it began “as a Connecticut Federalist enterprise.” They say it was published here partly because leaders thought Connecticut provided a fitting model for other states. More importantly, a strong domestic culture was firmly in place and the state’s agricultural production was second to none in New England. | MIKE WOLLSCHLAGER |



OUR BELOVED KIN: A NEW HISTORY OF KING PHILIP’S WAR

by Lisa Brooks
Yale University Press
448 pages, 2018

King Philip’s War was one of the most important political developments of the early New England colonies, but how much do we really know about it? A new book, out last month from Amherst University professor Lisa Brooks, is a re-examination of this war, incorporating previously underread accounts from native sources adjacent to the war. Interestingly for local readers as well as academics, Brooks reads the landscape as a kind of text to deepen our understanding of the war that consolidated colonial control over the areas we call home today. | MICHAEL LEE-MURPHY |



Bullets Into Bells

POETRY, ACTIVISM COME TOGETHER
IN NEW BOOK EXPLORING GUN VIOLENCE

BY MICHAEL LEE-MURPHY

In Newtown, people still use the shorthand “12/14” when referring to the shooting that took the lives of 20 children and six educators at Sandy Hook Elementary School. The date signifies everything; there is before and after. In the five years since, there has been what can feel like an endless barrage of mass shootings. The names of their locations now ring out in a grim roll call. Towns that used to be just themselves now carry frightening associations for all that hear them: Orlando, Las Vegas, Sutherland Springs, San Bernardino, Newtown. We must continue, but how?

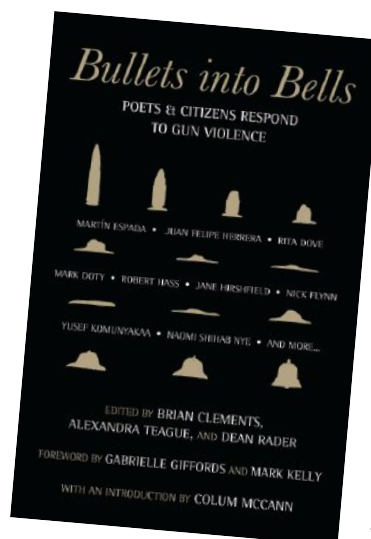
In *Bullets Into Bells: Poets & Citizens Respond to Gun Violence*, out this past December from Beacon Press, the keen observational eye and emotional antenna of the poet interacts with the testimonial and witness of everyday people, unfortunately made extraordinary through their often tragically intimate understanding of the gun. There is Billy Collins, the former poet laureate, with a poem about a young boy twirling around a statue, repeatedly shooting at it with a gun made of his index finger and thumb. There is Nicole Hockley, who became a gun-violence prevention advocate after her son Dylan was killed at Sandy Hook. There is U.S. Sen. Chris Murphy. There are the mothers of those killed by police. There is a Nobel Peace Prize winner. There is the Rev. Henry Brown, who has been working to stop the kind of quotidian gun violence in the North End of Hartford that doesn't make national headlines when it occurs.

As the novelist and essayist Colum

McCann writes in the introduction, the call-and-response nature of the contributions creates a “church of the possible,” in which people can speak to each other to imagine a different future.

Hockley says she had no reservations about participating. Brian Clements, one of the book's editors and a founding coordinator of the Masters of Fine Arts program at Western Connecticut State University in Danbury, was the one who reached out to Hockley, and is himself too familiar with gun violence. His wife, Abbey, was a teacher at Sandy Hook on 12/14, and survived the shooting. (She is also a contributor to the book, responding to a poem from Meghan Privitello.) “I trust Brian and his family completely,” Hockley says.

In many ways the book is the brainchild of Brian Clements, who, through his personal connection to Sandy Hook and his professional connections in the literary world, had exactly the right mix of experience for such a project. “I made it clear to [the contributors and publishers] that I wanted it to be more than just an anthology [of poetry],” he says. The result, Clements says, is that the book is a sort of “political artifact,” a snapshot of a kaleidoscope of experiences. “We don't really have a gun-violence problem; we have many kinds of gun violence,” Clements says. There are domestic killings, negligent or accident shootings, a problem with illegal guns, a problem with illegal things done



with legal guns. “We wanted the book to reflect that,” Clements says, calling it a “complex conversation about a complex problem.”

For the poet Afaa Michael Weaver, who lives in West Cornwall and teaches at Drew University in New Jersey, his poem is about an act of gun violence he witnessed as a younger man in the 1980s in his native Baltimore. Though the poem is most directly

about a specific moment, in which Weaver witnessed one man chasing another man with a shotgun, Weaver says he is also trying to bring in the experiences of places that are far from Baltimore: places such as Wyoming where suicide by gun is a massive problem. By incorporating people such as himself and the Rev. Brown, from places including Baltimore and Hartford, the book incorporates “people who understand trauma” at a very elemental level.

The title of the book comes from a poem by Martín Espada, a professor at the University of Massachusetts Amherst, dedicated specifically to the community of Newtown. The poem is a call for nothing short of a revolution, for a different world where bullets melt into bells whose chimes heal “the cracks in the bell of the world.” The bells ring in Aleppo or Gaza, in “the ruins of a city where children gathered copper shells like beach glass,” but also in Newtown, “with a flagpole on Main Street, a rooster weathervane keeping watch atop the Meeting House, the congregation gathering to sing in times of great silence.”

In his introduction, McCann acknowledges that the contributions in the book certainly “lean toward those of us who might prefer to see guns vanish from our lives,” and that absolute believers in the Second Amendment will find much here with which they have to wrestle. Clements, Hockley and Weaver all point toward communication as one of the motivating factors behind their varying levels of involvement in the book. For Weaver, the book is a sort of antidote to the top-down legislative deadlock on the issue of gun control. “The bottom-up always works better,” he says.

Clements says he and the publisher are planning events related to the book in all 50 states, opportunities for people to meet and discuss. Check the book's website for times and places, as well as supplementary media. bulletsintobells.wordpress.com



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Minor 'Miracle'

NEW HOCKEY BOOK DELVES INTO THE DAY WHEN THE BULLDOGS WERE TOP DOGS

BY MIKE WOLLSCHLAGER

Long before the Yale men's hockey team captured the 2013 national championship and convincingly ended any "biggest win in program history" arguments, a Feb. 18, 1978, game against Boston University was surely at or near the top of the list. The Terriers arrived in New Haven undefeated at 21-0, the No. 1 team in the nation. Second-year Bulldogs coach Tim Taylor was not yet the legend he is today, and his team was three games under .500 when the puck dropped for the ECAC Game of the Week (televised college hockey in the '70s was quite rare).

Yale's 7-5 triumph at Ingalls Rink, commonly referred to as The Whale, shocked the college hockey world, and is now recounted in a chapter in Tim Rappleye's new book about BU's 1978 national championship, *Jack Parker's Wiseguys: The National Champion BU Terriers, the Blizzard of '78, and the Road to the Miracle on Ice*. The author and two prominent Yale players from that game — Kirk Bransfield and David Harrington — will sign copies of the book at the Yale Bookstore on Feb. 9 at 5 p.m.

Wiseguys is peppered with the kind of behind-the-scenes gems and anecdotes that seem to find the light of day in a book decades after a team's title run. One example is Jack O'Callahan and John Bethel, the Terriers' captain and leading scorer, respectively, being three minutes late for the team bus at the hotel on that Saturday in New Haven. BU coach Jack Parker, a graduate of the disciplinarian school of coaching, told the bus to leave. With most of the New Haven taxis lined up a mile away at the train station, it took a half-hour for the pair to get to Ingalls. Parker benched them for the first period.

The BU coach had already sensed his team wasn't focused before the game, and now he had two stars on the bench. The teams would trade goals and the lead; it was tied 1-1 after one period and 3-3 after two. The Terriers took a 4-3 lead in the final period and, soon after, found themselves on the power play. This is when Goliath was supposed to crush David. Instead, David pulled out a slingshot in



One of the biggest wins of Yale coach Tim Taylor's career was a 7-5 victory over top-ranked, undefeated, and eventual national champion Boston University in 1978. YALE ATHLETICS

the form of a Donny Blue short-handed, game-tying goal.

With less than five minutes to play, Bransfield scored his first goal in two years to break the tie for Yale. Before the Bulldogs' celebration died down they scored again, just seven seconds later, to take a 6-4 lead. Bransfield sets the scene in the book: "I don't think he [Taylor] even saw David Harrington's goal, the sixth goal, because he was too busy. He's got his hands on my shoulders saying all sorts of stuff. People were cheering and screaming. The roof was practically coming off the building." Two minutes later it was 7-4 and BU's final goal did nothing more than provide the final score. Bransfield credits Taylor for preparing the Elis for everything the Terriers were going to throw at them.

An interesting sidebar to the game itself was something that could only be seen in hindsight a couple of years later. Three players on BU that season — O'Callahan, Dave Silk and goalie Jim Craig — were part of the "Miracle on Ice" U.S. Olympic team that knocked off heavily favored Soviet Union at Lake Placid in 1980, two years and four days after the game at Ingalls. (Olympic hero Mike Eruzione, who had graduated from BU the year prior, wrote the foreword to the book.) No Bulldogs made the national team that year, but that doesn't mean there isn't an Olympic connection for Yale.

Sophomore Keith Allain was the starting goalie for the Elis in 1978, but freshman Mark "Chico" Rodrigues was between

the pipes that day against BU. (From the book, Yale equipment manager Ed Maturo recalls, "There must have been thirty scouts in the building. I think Chico Rodrigues made about forty-five saves [thirty-six, for the record], and he got drafted that year, from that one game!") In the book, Rappleye writes Allain "has never spoken publicly about being [benched] for that game. Its broadcast was airing live in his hometown of Worcester, and it likely pained him to be stapled to the bench for the marquee event."

Allain ended up succeeding Taylor as Yale coach in 2006 and led the program to its first national title in his seventh season at the helm. This month Allain will be in South Korea for the Winter Games on the coaching staff of the U.S. national team, the third time he has landed that gig.

Taylor, who died from cancer two weeks after the national championship game in 2013, had been good friends with Parker since the two met in Boston in 1965 (Taylor was a Harvard graduate, Parker played at BU). In the book Rappleye writes, "Taylor had beaten both his childhood hockey chum and the country's premier program. Parker has never forgotten the significance of that game. 'We were the number-one team in the nation, undefeated and untied; Timmy was just starting to build a program. That was a real benchmark win for Yale under Tim Taylor.'"

O'Callahan, owner of a gold medal from the 1980 Games, was much more succinct. "That was Yale's 'Miracle on Ice' moment." ■

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U.S. Rep. John Larson, left, sent a video message of support to Josh Serrano and the Clay Arsenal Renaissance Apartments tenants. At right, Hartford Mayor Luke Bronin answers questions at a December rally organized by the CAC. PHOTOS: CHRISTIAN ACTIVITIES COUNCIL



Home Team

HARTFORD'S **CHRISTIAN ACTIVITIES COUNCIL** WORKS SIDE BY SIDE WITH RESIDENTS FOR HOUSING JUSTICE

The bottom level of the famous hierarchy of needs, postulated by Abraham Maslow in the 1940s, is physiological. The most basic needs of human beings have to do with the survival and safety of the body. Air, water, food and shelter are often seen as the key parts of this base layer of Maslow's pyramid. Developments of history and politics have carved up which of these needs is provided by the state and which is covered by the private sector. The area of housing is a tricky one for those in the nonprofit sector. Homes are too expensive for those at the community level to build from scratch, and housing problems are not easily fixed by holding community fundraisers and donation drives, as for food and clothing.

The remedies for want and need of housing often exist in the world of politics and policy, requiring public investment of time, energy and money. In Hartford, one of the greatest places of need in terms of adequate housing, the Christian Activities Council has been working for decades on the problem.

At a December meeting and rally organized by CAC, the full organizational capabilities of the group and those it works with were on display, as residents of the Clay Arsenal Renaissance Apartments (CARA) gathered with city leaders at the Union Baptist Church on Main Street to let the public and assembled media know about their struggle and to hold local politicians to account. Since July, CARA residents have been organizing against their landlord, Emmanuel Ku, who they say maintains properties with rodent infestations and chronic mold.

The event illustrates CAC's work in two ways. First, it places those most affected at the center of its organizing practices. The informational session and press conference were almost entirely directed by residents of the buildings. Josh Serrano, who lives in a Ku-owned, mice-infested building on Main Street, takes the podium to detail his struggles and what he describes as intimidation by the landlord.

"The CAC has had our backs from day one, and always follows the tenants' lead. They don't make a move without our say," Serrano says.

CAC's work is also demonstrated by the manner in which Hartford Mayor Luke Bronin's presence is treated. As he takes the podium, Bronin is held to task by CAC members and the tenants' organization. Serrano sets a firm rule: Bronin must answer either "yes" or "no" to a series of questions posed by CAC's organizer, the Rev. Ashley "AJ" Johnson. The questions are pointed, requiring the mayor to commit to particular enforcement actions and transparency procedures. It's a rare sight to see a city mayor compelled to answer the kind of "yes" or "no" questions one might expect from a television debate moderator, but instead posed by community leaders on behalf of low-income tenants. From the perspective of the tenants, Bronin passes this test with flying colors, committing to every action the tenants ask of him.

The organizational acuity and forcefulness of the CAC perhaps owes itself to the length of time the group has been around: since 1850 to be exact, when it was founded as the Young Men's Missionary Society out of "concern for the plight of the poor and new immigrants in Hartford," according to the group's website.

Since the 1950s, housing has been a major focus of advocacy and organizing for the CAC, and since the late 1980s the group has had a formal relationship with the Hartford Housing Authority focused on constructing more affordable housing in the city. What was clear on this night at the Union Baptist Church, however, was the extent to which the CAC was not in the driver's seat, and the way it ceded its authority to the tenants for whom it advocates.

"I found my voice and a new family in the organizing process, and I'm proud of that," Serrano says. "I'm ready to fight."

christianactivities.org

If you have an organization with an event that you'd like us to consider for the Community page, please send the details to mmurphy@connecticutmag.com.

1. A visit to Gifts of Love was just one of several surprise visits **Farmington Bank** made to deliver donations to area nonprofits in December. From left, Gifts of Love Executive Director Susan Pribyson and Farmington Bank employees Dena Martinelli, Beth Dunphy and Jaclyn Gouvin. *(photo courtesy of Farmington Bank)*
2. On World AIDS Day weekend in December, New Haven-based **Health Care Advocates International** launched its new humanitarian initiative, HIV Advocates, with support from collaborative partners International Association of Providers of AIDS Care and UNAIDS. From left, Halloran & Sage attorneys Mark Perkins and Nicole Tung, U.S. Sen. Richard Blumenthal and Halloran & Sage attorney Fred Trotta. *(photo by Thomas Evans)*
3. In October, **Fairfield County's Community Foundation** celebrated its 25th anniversary at a gala at Grace Farms in New Canaan. Pictured are board member Gerry Fox and his wife Kathy, left, with U.S. Rep. Jim Himes (D-4) and his wife Mary. *(photo by Marilyn Roos)*
4. In October, the 21st **Kelser Charity Challenge** golf tournament at Indian Hill Country Club in Newington kicked off fundraising for the Hospital for Special Care's new center for memory disorders, raising over \$16,000. Pictured are Dr. John Votto, left, former president and current board member of the Hospital for Special Care in New Britain, and Kelser Corp. CEO and President Barry Kelly. *(photo courtesy of Kelser)*
5. More than 120 guests attended **Stepping Stones Museum's second annual FriendsGiving** event in Norwalk, which raised over \$100,000 for the nonprofit museum's Open Arms Accessibility initiative, which helps provide museum resources to children, families and teachers. From left, president and CEO of Stepping Stones Museum for Children Rhonda Kiest, Lucia Rilling, and Norwalk first lady and board Chairwoman Sandra Miklave. *(photo by Heather Prescott Photography)*



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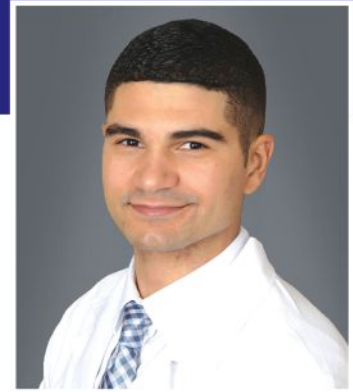
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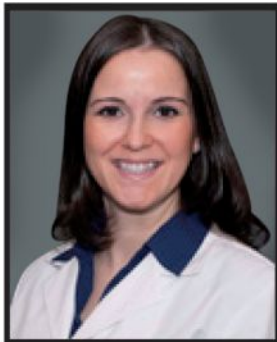
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MARTIN AND MARTIN

Martin Short and Steve Martin make for a great pairing: one exuberant and bubbly, the other dry and witty. They bring their double act — *An Evening You Will Forget for the Rest of Your Lives* — to The Bushnell on Feb. 17 at 8 p.m. There will also be bluegrass from the Steep Canyon Rangers, and “stand-up, film clips, musical numbers and conversations about their lives in show business,” according to The Bushnell. Tickets start at \$89.

STEVE MARTIN & MARTIN SHORT

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2.5 Million by Tyler Wilkinson-Ray

▲ MOUNTAIN MOVIES

The **Banff Mountain Film Festival** brings together some of the best films in the world centered around the topics of sports and the environment. After the film festival in the Canadian mountain-culture mecca of Banff, Alberta, the films hit the road. In Connecticut, they will be screening at New Haven's Shubert Theatre on Feb. 24, at the Garde Arts Center in New London on Feb. 25, at The Bushnell in Hartford on March 10, and at Fairfield University on March 11. blog.denalioutdoor.com/banff

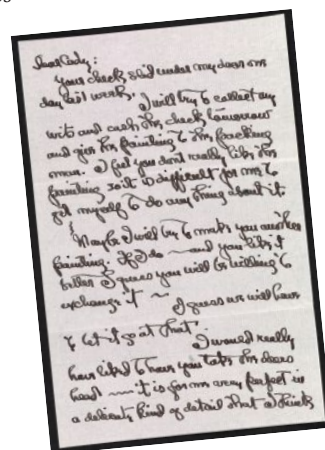
UP AND COMERS

Wesleyan consistently produces top-tier talent in the arts world. Cutting-edge stars in TV, film and music have all come out of the Middletown campus in recent years (*Hamilton*'s Lin-Manuel Miranda most recently and most famously). On Feb. 28 at 8 p.m., seniors Emma Pasarow and Yichen Eva Lou will each direct a play as part of **Thesis Theater** at the Middletown campus. The performances — Paula Vogel's *How I Learned To Drive* and Julia Cho's *99 Histories* — are free, but registration is required. wesleyan.edu/cfa

this month | the short list

THE ART OF LETTERS

The Florence Griswold Museum in Old Lyme will show the letters of some of America's most famous artists from the Smithsonian Institution's Archives of American Art in its **Pen to Paper** exhibition on Feb. 9. According to the museum, letter writing played a big part in the lives of artists at the Lyme Arts Colony. "In these letters, handwriting can conjure mood, time, and place and offer insight into the person behind the pen," according to the museum. The letters, from such artists as Alexander Calder, Harriet Hosmer, Georgia O'Keeffe and Jackson Pollock, will be on display through May 6. florencegriswoldmuseum.org



YOU'RE GONNA NEED A BIGGER BOAT

It's the dead of winter but spring is always just around the corner. Come get ready for the warmer months at the **Hartford Boat Show** from Feb. 8-11 at the Connecticut Convention Center in Hartford. Tickets are \$10, or \$18 for a two-day pass. Check the website for schedule details. hartfordboatshow.com

See February 2018 calendar listings at
connecticutmag.com/calendar

SOUNDS OF SOUTH AFRICA

The legendary South African choir **Ladysmith Black Mambazo** comes to Storrs on Feb. 10 at 8 p.m. The group rose to prominence in the U.S. after appearing on Paul Simon's *Graceland*, and have become something like South African cultural ambassadors in the years since. Tickets for the show at UConn's Jorgensen Center For The Performing Arts are \$15-\$30. jorgensen.uconn.edu



SHANE DOYLE

Leave It to Beaver's Wally Cleaver — played by **Tony Dow** — was the ideal older brother: handsome, athletic, decent and always there for his little brother, “The Beaver,” played by Jerry Mathers. Dow co-starred in the series for six seasons beginning in 1957 when he was 12, and then again when an updated series returned for a run in the '80s. Dow, now 72 and living in California, has worked as an actor, director, producer and, most recently, sculptor. He and his wife of 37 years, Lauren Dow, will perform A.R. Gurney's *Love Letters* at the Katharine Hepburn Cultural Arts Center in Old Saybrook for two shows Feb. 18.

What made you decide to do the stripped-down, two-character play *Love Letters*?

A guy in Texas had a theater and he asked if I would come down and do *Love Letters* with Judy Norton [TV's *The Waltons*] and I fell in love with the play. I also did it with [*Three's Company's*] Joyce DeWitt and [Olympic figure skater] Tai Babilonia. I was also getting up in age where my memory wasn't real solid, so a play where you can sit down and just read it was perfect. Plus you don't have to go through the fancy hoo-ha of staging. It's a simple presentation and it's all about the material.

You were born and raised in Hollywood and were the son of a Mack Sennett bathing beauty. Did you always want to be an actor?

I never did. My mom wasn't after a career. She just followed some friends at the studio and got lucky because she looked like Clara Bow and became her stunt double. I didn't know that much about the business, either. I was really raw. But somebody saw something. Most of the kids on TV at the time were a little precocious, and overacted a little. I couldn't overact because I wouldn't have known how. Once I understood what the whole thing was about, my heroes became people like Brando and James Dean. My mantra from the beginning was to let it just be real and natural.

It's now 60 years since the show began. When did you realize *Leave It To Beaver* was not just a popular TV series but an iconic representation of an era — if not an adjective?

When I was older. As a kid you're not thinking that anyone will see it two years [later], let alone 60.

It struck a chord.

I'm somewhat shy, so when people would say things like, “You helped my childhood,” or, “You helped me through some difficult times,” I figured they were just trying to say something nice. But now I realize there are a tremendous number of people who loved the show and still love it. It's amazing to me.

The series ended just before the assassination of JFK, the arrival of the Beatles and the escalation of American involvement in Vietnam. In a way, did the series represent the last wave of more innocent times in America?

The loss of innocence is what it was. Life took a U-turn with the hippie movement, free love and Woodstock. Not only did the music change but people changed, and their desires in what they were seeking out of life changed.

Was breaking away from the character of Wally difficult? You were in the teen soap opera *Never Too Young* and episodes of shows such as *Dr. Kildare* and *Mr. Novak*.

I found it kind of difficult [after *Beaver*] because you do get typecast, although Wally is a pretty innocuous character to be typecast as. People really wanted you because you were Wally or they don't want you because you were Wally. So I was a little resentful but never about the show. Later on, probably when I was in my 40s, I started to really appreciate the shows and occasionally watch one. They were amazingly well-written and well-produced.

You stayed friends your TV mom, Barbara Billingsley. Was she as gracious as she was in the series?

She was even more gracious. She was really one of the loveliest people I ever met. She had a great positive attitude and always had a smile. She

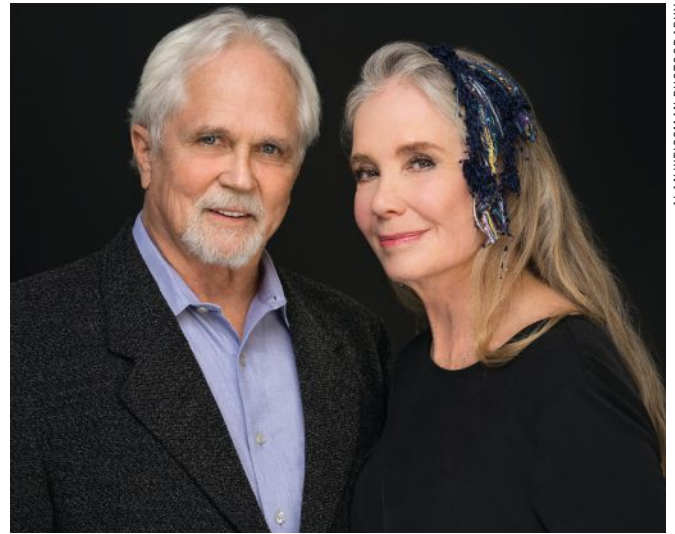
did have her times when she would swear, which was always surprising to hear from her.

And she knew jive.

[Laughing] That's right. She did.

Did your son see the program growing up and what did he think of his young father?

He saw it but I don't think was very impressed by it. He had his own life and was very social in school and was an athlete. But he did act in one episode in *The New Leave It to Beaver* when he played a young Wally. And he was really good.



ALAN WEISSMAN PHOTOGRAPHY

LOVE LETTERS

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In the '90s you went public with your struggle with depression.

I think it helped people. I did some film presentations that doctors used and I spoke in front of a congressional committee. I didn't let it out of the bag for any reason other than I don't hide anything. If you ask me something I'll be more than happy to answer you to the best of my ability. [Depression] is a tough thing to go through and I felt talking about it was good because people would listen to their old friend from television whom they trusted.

Leave It To Beaver was America's family.

Yeah, that's true. The other family shows of that period — shows starring Danny Thomas, Donna Reed or Robert Young — were star-driven and were from the parents' point of view. Ours was from the kids' perspective and we were creating warm moments, not just laughs.

What would you tell your younger self from the *Beaver* days?

Back then I was an idealist, and when I was offered a lot of things like *Beach Blanket Bingo*, I turned them down because I thought they were exploitative movies. I would definitely not make that decision [in retrospect]. I would also tell him to be more confident and assertive. Those are two traits I kind of lack. I'd whip that young Tony into shape and tell him to get out there and do it.

Don't whip him too much. His gentleness was what made him special.

Yes, but you can take it too far. | FRANK RIZZO |

Wonder Works

DEPRESSION-ERA LABORERS AND ARTISTS
CREATED PROJECTS THAT STILL AMAZE US TODAY

BY MICHAEL LEE-MURPHY

As America starved in the throes of the Great Depression, which is generally understood to have lasted from the stock market crash of 1929 until the economic boom of World War II, millions of Americans were out of work. The government of Franklin Delano Roosevelt undertook a massive jobs program, known as the Works Progress Administration. All across the U.S., millions of people went to work. Laborers built public works projects of all shapes and sizes. Artists, too, were paid by the federal government to fan out across the country and take a record of a “soul of a people,” as one book puts it. Musicians, writers, painters and playwrights created timeless works of art, many of which are still with us today. The height of the program was in 1938, when more than 3 million people were employed by the project. In marking 80 years since then, here’s our list of WPA projects in Connecticut worth visiting today as an example of living history.

SAVILLE DAM

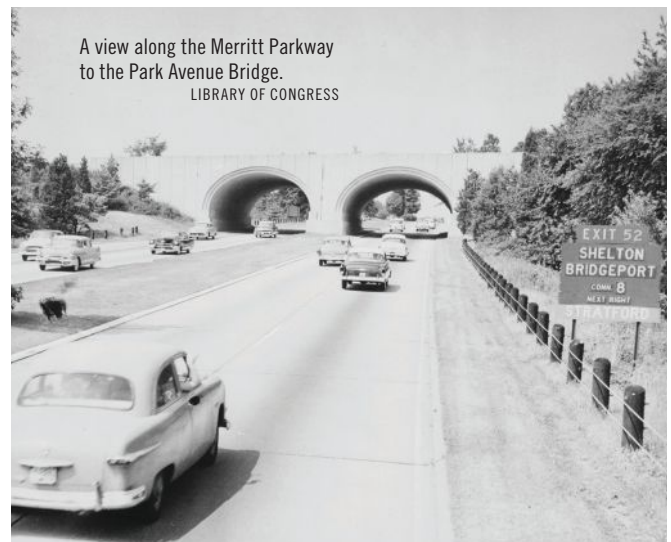
BARKHAMSTED

This dam on the Farmington River in Barkhamsted is a beautiful example of the kind of ambition and vision of the Depression-era employment programs. It was built between 1933 and 1940 by the Civilian Conservation Corps, and cuts a striking figure against the backdrop of the surrounding scenery, where tourists and locals alike come to see it amid the colors of fall. (This magazine even put it on our cover in March 2016.)

SLEEPING GIANT STATE PARK TOWER

HAMDEN

As much or more than any of the WPA projects in the state, the tower atop Sleeping Giant captures the oddity and idiosyncrasy of the WPA program. The tower, known to generations of children who come across it as nothing less than a castle, has no real



A view along the Merritt Parkway
to the Park Avenue Bridge.
LIBRARY OF CONGRESS

utilitarian purpose, other than it provides some level of enjoyment to the people who hike this state park, and jobs to the people who built it.

MERRITT PARKWAY

Of course, the most famous and biggest WPA project in the state is the one we perhaps take for granted today: the Merritt Parkway. It is a living artifact, harkening back to when automobiles were only really supposed to go about 50 mph. As such, the parkway is peppered with relics: grassed-over turnoffs where one might have stopped for a picnic on a Sunday drive, and a majestic collection of bridges, each done in a different architectural style of the 1930s and '40s. Even though it can be difficult, the next time you drive the Merritt, slow down and appreciate it.

MURALS

One of the most enduring legacies of the WPA is that which came from the Federal Art Project. All across Connecticut (and the U.S.), there are publicly funded murals, painted on the ceilings and walls of buildings accessible to the public. One of the most famous is the mural on the ceiling of the lobby of Rockefeller Center in New York City. Many of the paintings are done in a sort of para-socialist realist style. The idea behind many of the murals is plain to see: American workers are strong



Saville Dam in Barkhamsted
KINDRA CLINEFF

and proud, and will overcome whatever challenges they face.

Across Connecticut (mostly in post offices) are murals depicting scenes — and this is crucial — that are locally important. In **New London**, the 1938 **Thomas La Farge** mural *Cutting In* in the post office on Masonic Street depicts men adjusting the rigging on a whaling ship. A classic New London scene if ever there was one.

In the Westville section of **New Haven**, a **Karl Anderson** mural in the Fountain Street post office portrays the legendary *Pursuit of the Regicides*, when three judges fled up West Rock to hide from those who wanted their heads for having signed a 1649 writ of execution of King Charles I. Today New Haveners know the names of the three judges well: Dixwell, Whalley and Goffe.

Norwalk has a particularly good collection of some 50 murals, the majority of them found at City Hall. There are three surviving murals at the Norwalk post office as well. **Bridgeport's** post office has a mural, by the famous **Arthur Covey**, of Bridgeport manufacturing. Covey has another mural — of abolitionist John Brown — in the **Torrington** post office.

For a more complete list of New Deal projects in the state, go to livingnewdeal.org. ■



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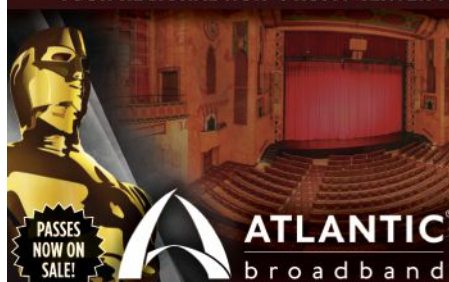


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AN EVENING WITH ANDREW BIRD

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Man of Mystery



Julie Halston and Maboud Ebrahimzadeh in the McCarter Theatre production of Agatha Christie's *Murder on the Orient Express*.
© T CHARLES ERICKSON PHOTOGRAPHY

You could say **Ken Ludwig** has a thing about mysteries. After all, last fall his play *The Game's Afoot* — centering on a murder at the castle-like Connecticut home of Sherlock Holmes actor William Gillette — played the Ivoryton Playhouse. This spring he returns to Holmesian turf with *Baskerville* at New Haven's Long Wharf Theatre. But next up is his stage adaptation of *Murder on the Orient Express*, which runs Feb. 15-March 18 at Hartford Stage. It's the McCarter Theatre production from Princeton, New Jersey.

I asked the prolific Ludwig what drew him to the genre, especially after his string of popular comedies including *Lend Me a Tenor*.

"People love mysteries and they never go out of style," he says, adding that Holmes and Watson are among literature's most famous characters. "But they're really, really hard to write and they need to be devilishly clever."

Ludwig says the Agatha Christie estate, looking to bring more of the author's literary work to stage, film and television, approached him for a theater adaptation of one of her mysteries. Ludwig was eager to do *Murder on the Orient Express* — even if there was a major motion picture remake of that title that came out last year.

"It's glamorous, it's romantic and just the title itself is magic," he says. "It is a bigger play than I usually write for the stage, but I've been able to cut the number of suspects down."

He says, in a contemporary world seemingly out of control, the solving of mysteries is a kind of safe escape for audiences. "It may be a nice outlet for us now, as many of us are upset about the world, to escape out of our real-world problems for a couple of hours and then see justice done. And it's the sense of justice — versus the rule of law — that is at the heart of *Murder on the Orient Express*."

hartfordstage.org

THE SHADOWS KNOW

I first ran across Manual Cinema's *sui generis* work last August at Scotland's Edinburgh Fringe Festival. It was a piece of theatrical wonder, with its shadow puppetry combined with live music and performance, mixed with cinematic sweep.

The Chicago-based group will demonstrate its uncommon, expressionistic and slightly goth art form when it presents *Ada/Ava* at Wesleyan University's Center for the Arts on Feb. 23.

But it's not only in the telling but in the watching of how the art is being made that makes the storytelling so fascinating.

"We wanted to give the audience freedom of choice where to look," says one of the five artistic directors of the company, **Drew Dir**. "It can either watch

the big screen at the center of the stage or look at how the work is made by all of us below the screen, as we create all the images, sound and music. Going to a Manual Cinema show is like entering a dream a little bit — but we also let the audience in on the magic."

The technique of shadows and silhouette also allows the team to treat the storytelling like it was cinema, changing locations, perspective and styles in a more imaginative way," says Dir, who admits that he was the kid who ran the overhead projector in school.

"And because we deal with silhouettes and we don't generally use language, there's a universality that stirs audiences. There's just something about shadows. It's like being in a dream."

wesleyan.edu/boxoffice



The cast of Manual Cinema in *Ada/Ava*.



Deborah Cox and Judson Mills in *The Bodyguard*. ©JOAN MARCUS

GUARDED BEHAVIOR

What does it take to be a romantic leading man on stage?

“Chemistry,” says **Judson Mills**, who plays the male lead in the touring musical *The Bodyguard*, based on the 1992 film starring Whitney Houston and Kevin Costner.

He might even add “luck,” as he confides that when he was cast in the show he didn’t know — or even audition with — his eventual co-star, **Deborah Cox**. She takes on the Whitney Houston role of the pop diva in need of protection. He, naturally, plays the oh-so-cool role portrayed by Costner. But fortune smiled, he says, and he and Cox have developed a special rapport on stage.

The musical stage is not his normal turf, having spent most of his career in film and television, including a continual role on TV’s *Walker, Texas Ranger*. But he points out that he began his acting career on stage, so he knows how to hold the spotlight.

And a note? Well, his character is only featured in one musical number, he says, which — like the film — is set in a karaoke bar. The big songs in the show — including *I Wanna Dance With Somebody*, *The Greatest Love of All* and *I Will Always Love You* — are left to Cox’s strong pipes.

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BEST SHOWS OF THE YEAR

What shows captured my imagination, if not my heart, in 2017? I went to scores of plays and musicals last year and finding my favorites is always a challenge in this theater-rich state. With its geographical stretch, it's impossible to see everything on all of Connecticut's professional stages, but these lists are always a personal expression, anyway.

It was an especially great year for musical productions. (Four of the 10 were tuners.) There was some terrific ensemble work, too, in shows such as *The Wolves*,

Next to Normal, *Small Mouth Sounds* and *Mary Jane*. And there were some brilliant performances, as always, some of which transcended their material, others that enhanced it. They included **Elizabeth Stahlmann** in *Grounded* at the Westport Country Playhouse; **Ashlie Atkinson** in *Imogen Says Nothing* at Yale Rep; **Mia Dillon** in *Seder* at Hartford Stage; **Reg Rogers** in *An Enemy of the People* at Yale Rep and **Ben Edelman** in *The Chosen* at Long Wharf Theatre.

But when it came time to pick just 10 "best" nights at the theater, this is the list I finally made, in order of production.



A Comedy of Errors PHOTO: MICHAEL MINASI

- *A Comedy of Errors* (Hartford Stage)
 - *The Absolute Brightness of Leonard Pelkey* (Hartford Stage)
 - *Mary Jane* (Yale Repertory Theatre)
 - *1776* (Connecticut Repertory Theatre's Nutmeg Summer Series)
 - *Miss Julie* (Yale Summer Cabaret)
 - *Oklahoma!* (Goodspeed Opera House)
 - *Small Mouth Sounds* (Long Wharf Theatre)
 - *Rags* (Goodspeed Opera House)
 - *Next to Normal* (TheaterWorks)
 - *The Wolves* (TheaterWorks)
- Now, what were your favorite shows?

Frank Rizzo has covered the arts-entertainment scene in Connecticut since disco reigned in the '70s, including nearly 34 years writing for the Hartford Courant. Email him at FrRiz@aol.com. Follow him on Twitter @ShowRiz.

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Bargain Bots

THE CONSUMER TAKES LOW-COST ROBOTIC VACUUMS FOR A TEST SPIN

If a robot eventually runs your household the way your smartphone now runs your life, it's not going to be either the EcoVacs Deebot N78 or Monoprice Strata Home Cadet.

Among the more primitive robotic vacuums now available, both attracted The CONNsumer's attention for their low cost and potential value as dutiful cleaners of bare floors. Could they do a decent enough job to allow us to avoid paying hundreds more for a top-of-the-line unit?

Before the holidays, Monoprice again was selling the Strata Home Cadet for \$49.99 with free shipping, an astounding price for a robotic vacuum. (The CONNsumer purchased one for \$59.99, down from the still eye-catching \$99.99 regular price, but quickly lost his savvy-shopper high.)

The Deebot N78 is the bigger, more serious robotic vacuum that a year ago sold for more than \$300 until EcoVacs abandoned its wet-mop feature and dropped the price

more than \$100. The CONNsumer found one for \$135.

The fullest-featured robotic vacuums, such as the \$900 iRobot Roomba 980, accept voice commands via both Amazon's Alexa and Google Home, better locate areas of concentrated dirt, navigate around obstacles instead of banging into them and use a more powerful lithium-ion battery instead of the nickel-metal hydride in bargain models. More important, they have a brush assembly to clean carpets — instead of suction-only cleaning, which consigns low-end models such as the Strata Home Cadet and Deebot N78 to bare-floor duty. They also don't get stuck on area rugs or tangled in wiring dangling from electrical outlets.

ECOVACS DEEBOT N78

An obvious step up, with dock and remote control, three cleaning modes and a timer limited to daily scheduling only. It also features a quieter ride (56 decibels



EcoVacs Deebot N78

PRICE: \$229.98 (Look for sale prices closer to \$135)

SIZE: 13.9 by 13.9 by 3.3 inches

NOISE LEVEL: 56 decibels

DUSTBIN SIZE: 500 milliliters

THUMBS UP: At sale price, a top performer. Quiet operation, long battery life, multiple cleaning modes, remote control.

THUMBS DOWN: Not recommended for carpets. Timer limited to same time each day.

INFO: ecovacs.com

to the Strata Home Cadet's 65 decibels), longer battery life (up to two hours) and a dustbin double the size. The N78 has edge sensors, too, so it won't fall down the stairs. It also senses some, but not all, objects. Neither has a display, so they use beeps or a flashing indicator to communicate trouble-shooting notifications.

MONOPRICE STRATA HOME CADET

Virtually every robotic vacuum charges at a dock station, like a smartphone, and knows to return there when its battery runs low. Not the Strata Home Cadet, which

CONTINUED ON PAGE 33

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Middlesex Hospital to Expand Cancer Services

Getting the best possible care close to home is essential for people fighting cancer. Middlesex Hospital recognizes this and has expanded its cancer services to better meet the needs of Connecticut shoreline residents.

Middlesex Hospital Cancer Center's second location is now open at Shoreline Medical Center in Westbrook. This new location offers the same services found at the Cancer Center in Middletown, including medical oncology, radiation therapy, infusion, genetic counseling, survivorship services and integrative therapy.

The difference: the new location means easier access to care for patients who live in Connecticut shoreline towns. Cancer treatments can sometimes make patients tired or nauseous, and it can be difficult for them to travel. The Cancer Center location in Westbrook will make their lives, and the lives of those who support them, a little easier.

Middlesex Hospital is known for its expert and dedicated staff. Highly skilled medical professionals treat patients like people—not numbers. They focus on providing compassionate, personalized experiences, and specially trained advance practice nurse navigators guide patients through the treatment and rehabilitation process. This is the high-quality care that patients now receive at both Middlesex Hospital Cancer Center locations.

Patients also benefit from Middlesex Hospital's membership in the Mayo Clinic Care Network. Middlesex collaborates with Mayo Clinic and is using its resources to tackle the most complicated medical cases in a variety of areas, such as cancer care, pulmonary medicine and urology, among others. The experts at Middlesex Hospital collaborate with world-renowned Mayo Clinic cancer specialists to ensure that patients receive the best care possible, close to home.



Like the Cancer Center in Middletown, the Westbrook location uses the latest technology to diagnose and treat patients with all types of cancer, including breast cancer, colorectal cancer, gynecological cancer, lung cancer, prostate cancer, bladder cancer, head and neck cancer and skin cancer. Both locations are accredited by leading organizations, such as the American College of Surgeons Commission on Cancer and the National Accreditation Program for Breast Centers.

In addition to helping its cancer patients, Middlesex is dedicated to helping families and caregivers. Every day, staff members at both Cancer Center locations strive to provide individualized, comprehensive services to every patient, family and caregiver. These services include survivorship care, integrative therapies, support groups, educational resources, community events and outreach programs and transportation assistance.

For more information about Cancer Center services, visit www.middlesexhospital.org/cancercenter, or call 860-358-2000.

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recharges only with a direct plug-in to an electrical outlet. It has one cleaning mode, no remote control or timer and a 250-milliliter dustbin beneath its lid. Like the Deebot N78, it cleans with a pair of side sweeper brushes and a suction slot on its bottom end. Sensors prevent it from falling down a flight of stairs, but it otherwise bumps into everything, then turns away as it cleans randomly until the battery runs out after about 65 minutes.

This little bot — a 10.5-diameter puck that's only 3.3 inches tall — has been dismissed as a useless novelty, most likely by owners expecting it to plow through their vintage shag.

PERFORMANCE

The CONNsumer envisioned the Strata Home Cadet as a successor — as the primary cleaner in a partially-finished basement populated with two litter boxes and exercise equipment — to an ancient Roomba, now in its 15th year of service thanks to routine replacement of battery, sweeper brushes and perhaps some extraordinary good fortune.

Neither Monoprice nor EcoVacs sell replacement batteries for their products, but they're still available through third-party vendors. Both, however, will support their products if challenged. EcoVacs, as an example, offers to send a free replacement battery for the N78 if requested.

The Strata Home Cadet may yet end up in the basement, but its performance nearly matched the Deebot in cleaning the second-floor wood floors and bathroom tiles of a smallish cape. The N78, with its more powerful battery, offered a longer, more extensive cleaning.

In a surprise, however, the Strata Home Cadet won a controlled stress test when the bots took turns left alone in the bathroom with 10 Cheerios, five raisins and, to avoid feline exploitation in this scientific exercise, some freshly shorn human hair scattered on the floor. To test their edge-cleaning skills, a tablespoon of brown sugar was placed at the trim under the vanity's overhang.

A human, with dustpan and brush, could have cleaned up this mini-mess in about 45 seconds. The Strata Home Cadet picked up everything except some brown sugar in an exhausting hour-long session. The N78, with its bigger side brushes, knocked a raisin under a plant stand and then couldn't reach it. Its sensors also interpreted the vanity overhang as a wall so it did not even attempt to sweep the brown sugar. Oddly, it bounced repeatedly off a standalone cabinet and pushed the plant stand with sufficient force to block the door, perhaps searching for the elusive raisin during its two-hour cleanathon.

OK, they ain't perfect. They are superb, however, at their lowest prices



Monoprice Strata Home Cadet

PRICE: \$99 (on sale for as low as \$49.99)

SIZE: 10.5 by 10.5 by 3.34 inches

NOISE LEVEL: 65 decibels

DUSTBIN SIZE: 250 milliliters

THUMBS UP: Cost, good general cleaning on bare floors, excellent for pet hair.

THUMBS DOWN: No dock, no remote, only one cleaning mode, shorter battery life, poor performance on carpets.

INFO: monoprice.com

for any household with pets and bare floors. And good enough so you can skip regular vacuuming. Any robot, even the dumbest, that reduces a human's housecleaning responsibilities is a quality-of-life investment.

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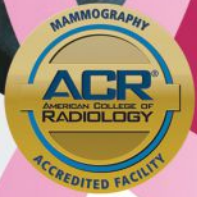
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PROFILES IN CRIME

IN OUR SEARCH TO
UNDERSTAND VIOLENCE,
CASEY JORDAN HELPS US FIND ANSWERS

BY ERIK OFGANG

Late on the evening of Oct. 1, Casey Jordan's phone lit up with a news alert that there had been a shooting in Las Vegas. She didn't wait for the phone calls that would invariably come, and instead got in her car and started driving toward New York City.

For the past 20-plus years, the criminologist and professor at Western Connecticut State University had been making the drive from her home in New Milford to the city on nights and days and mornings such as this. In the city, she knew the cameras and lights and TV hosts would be waiting. "The bookers are going to want me there before my phone even rings," she knew.

Jordan, 54, is a regular on CNN and other news networks to speak about mass shootings and true crime. Sometimes she gets paid for appearances, other times not. Sometimes, after dozens of unpaid appearances, she'll ask herself why she bothers.

Then she remembers.

If she doesn't do the on-air analysis, they'll just call someone else. *Maybe*

someone with an agenda, she thinks, maybe someone who's just trying to sell their true-crime novel, maybe someone who gets it wrong or even exacerbates an ongoing manhunt by making inflammatory remarks about a criminal who could be watching.

She knows the networks need to fill the time slot with some commentary to get their ratings, "regardless of whether the pundit is

Casey Jordan, of New Milford, is an in-demand guest on television to offer insights into crime. She has made more than 1,000 appearances on various networks.

accurate, experienced or ethical."

She cares about the victims and what is said about the crime and she's "seen too many wannabes who offer baseless assessment, or even worse — offer

commentary based on crime novels instead of actual studies of offenders."

And so, on nights like Oct. 1, she heads to the city to camp out in studio green rooms and be ready for the morning news. To offer academic analysis and, she hopes, insight in the face of the unspeakable.

And over the past year, the unspeakable was almost common:

Las Vegas shooting, Oct. 1, 58 dead, 546 injured. New York City truck attack, Oct. 31, 8 dead. Texas church shooting, Nov. 5, 26 dead.

And on and on ...

Many turned away, or lost track of the tragedies, not out of callousness, but out of something akin to compassion fatigue. Jordan doesn't look away no matter how terrible the events are.

She is obsessed with finding the "why" behind these crimes. To that end, she is constantly studying violent crime from

an academic perspective, interviewing perpetrators as well as victims.

With a prosecutor's confidence and ability to distill facts into understandable concepts, Jordan is energetic and clearly passionate about her work. Able to cite statistics from memory, she also emphasizes the people behind the stats, the victims and their families. Somehow, she remains positive.

"When darkness falls, two words save me: perspective and prevention," she says. "Real crime causes unspeakable devastation, which is why I talk to as many crime victims as I do offender-inmates."

Speaking to victims gives her perspective and fuels her to work harder at prevention. "It drives me to pull up my bootstraps and keep studying those disturbing criminals, so that we can learn enough from them to try, at least try, to identify and foresee the perfect storm of causal factors that can lead to crime," she says.

In today's world this work may be more important than ever.

Though the number of mass shootings — often defined as those with three or more fatalities — has decreased, the amount of victims per incident is on the rise. "Stanford [University] follows the data and indicates that in the last year we've seen an additional 80-100 mass-shooting fatalities per year than we did a decade ago," Jordan says. She adds that she believes the number of mass killings outside of public spaces are also on the rise "particularly in the category of family annihilations. This is tricky to track, since the killing of three or more family members by another family member is often overlooked in studies of mass murder."

Jordan believes "family annihilators" are more predictable and therefore preventable in their patterns. "They are usually men in their 30s, killing their wives and children, and most often because of a break-up or financial problems. Honor killings and mental illness also play a role, but the bottom line is that these are usually revenge killings by men against their female partners, and they have been on the rise for the past 10 years."

She says mass killings of all kinds are generally about control and power. "Forget the idea of a 'snap,' [the killers] don't snap so much as implode from their perception that the world is unfair, that they were entitled to something. Fill in the blank: wife, house, job, pension, respect, smooth-sailing life, etc.; that they have done everything right and followed the rules, but they are being denied what is rightfully theirs." She adds, "It's a power play that happens at a moment of resignation, a last desperate act to show how much control they have over that which we take for granted, and how powerless we are to stop them."

In the early morning hours of Oct. 2, as



initial details emerged about the Las Vegas shooting, Jordan got ready to speak in front of the camera before the hundreds of thousands of viewers wondering the same thing: "why?"

As she always does with breaking news, she tried to sift through witness accounts, reported rumors, and confirmed facts before voicing any conclusions on the air. She likens the process to "doing your federal taxes and writing the great American novel at the same time."

Then there are the ethical questions. Cover a violent crime too much and you risk sensationalizing it. Undercover it and there's a disservice to the victims. Finding the right balance is not always clear-cut.

"You cannot imagine how much this issue haunts me," Jordan says. "I do a lot of soul searching about what is the right thing to do, and it is more intuitive than black and white."

She always sticks to the facts and her

conclusions regardless of the pressures of a breaking-news environment. "There's this ridiculous race in the media to be first, instead of to be right," she says. "The good news is that there has been a backlash against this by responsible journalists and contributors. There's a move, which most networks are respecting, to not say the name of the shooter more than necessary, if at all. The purpose is twofold: it spares the victims and their family members, whose names you will probably never hear, some level of anguish to know that the media is not giving undue attention and glory to the person who destroyed their lives. The second concern is about so-called copycat criminals who, in their own struggle for power and need for attention, might find inspiration in the perceived glory heaped upon a mass murderer by 24-hour sensationalistic news coverage."

On Dec. 14, 2012, when the Sandy Hook



Scarlett Lewis, mother of Sandy Hook shooting victim Jesse Lewis, speaks during a "Compassion and Creativity in the Community" conference in Danbury in April 2013. At right is Casey Jordan, who moderated the panel. MICHAEL DUFFY

At left: Jordan on HLN's *On The Story*.

shooting occurred, Jordan had just started a three-week vacation in Costa Rica. She was contacted by various media outlets, and began conducting interviews over Skype, all while trying to book a flight back to Connecticut. Then she saw the live feed from Newtown and recognized friends and former students among the police and families. She broke down crying. Realizing the crime was too personal and she could not maintain her objectivity, she stopped offering further Sandy Hook commentary.

But to a certain extent, whether a violent crime takes place halfway around the world or in her proverbial backyard, crime is always personal to Jordan.

When she was 9 years old and living in Scotia, New York, her friend and classmate, Pennie Diamond, went missing while walking her dog on an August afternoon in the neighborhood in which she and Jordan lived. "My father was out for days with the search teams; my mother baked a casserole and took it over to Pennie's family," Jordan says. "They found Pennie dead a few days later on the shores of Sacandaga Lake, not far from where I went to Bible camp."

Jordan would never forget her childhood friend.

After graduating from the University of Tulsa with a political science degree, she studied criminal justice in graduate school

at John Jay College in New York. During her graduate studies in the 1980s, a stint working at the Libyan Mission to the United Nations confirmed her fascination with understanding the psychology and factors that motivate terrorism. She considered a career studying terrorism, but a professor at John Jay, a former CIA operative, told her that despite being the best student in his course on terrorism, she would never be allowed to be an authority on it because she had no military training, and more importantly, because she was a woman. "I couldn't believe he was actually saying this to me. I was so insulted," Jordan says. "But he did me a favor because he was realistic given the times."

Jordan became an expert on violent behavior that is not necessarily politically motivated. She started teaching at WestConn in 1991 and over the years became a sought-after commentator on crime. Since the 1990s she has made more than 1,000 appearances on television, including segments on MSNBC and Fox News and shows such as *Good Morning America*. In 2008, she starred in the TruTV reality show *Unsolved Murder Unit*, and for the last five years has been the host of *Wives with Knives* on Investigation Discovery.

She is currently writing a memoir based on her career and working with producers for her next TV show or documentary project. She wants to produce a show that will truly record an "investigation without the old-style recreations." She adds, "there are no lack of cold cases that haunt me."

Beyond criminology and the justice system, Jordan is an antiques enthusiast and president of Beacon Preservation, a nonprofit dedicated to the historical preservation of lighthouses. Through the organization, she runs a summer program called Green Light Academy for Connecticut high schoolers from marginalized communities.

Her media appearances have never distracted from her academic work. She still makes time to meet with victims' family members and interview perpetrators of crimes. She is still asked to consult with law enforcement on ongoing investigations. This real-world experience continues to inform her media work. She is also an attorney.

In the days following the Las Vegas shooting, some media outlets and commentators painted the gunman as unusual, but Jordan saw and sees much that is standard in him.

"The Vegas shooter is indeed a bit of an outlier, but only because his motivation can't be boiled down to a particular triggering event — and with most mass shooters, unless they are politically motivated, you can usually identify the pivotal moment when they decide to commit mayhem," she says. "What makes him different is that he was a truly intelligent and self-made man,

and yet what makes him common is that he's a social misfit who followed all the rules for success, and actually was successful, and became wealthy, but still could never be satisfied. I kept waiting for news that his girlfriend had dumped him, he had suffered total financial loss, or was diagnosed with a terminal illness, but no triggering event was ever identified. Instead, he's unusual because it appears that a lifetime of overcoming adversity, all of his wealth and success, wasn't enough. My best guess is that he wanted *respect* and praise for his accomplishments, but it never came. Money couldn't buy his happiness, and he had nothing to look forward to in his declining years. I see the Vegas shooter as more of a disgruntled employee, taking revenge on the city where he plied his trade of gambling. Quite simply, the glitz was gone. And the fact that he didn't leave a note or give us any clues as to 'why' is his ultimate message of power over society. In death, he has the upper hand."

To prevent future crimes, Jordan believes common-sense gun reform must happen "if we are going to see change in the burgeoning pattern of mass homicide. Anyone who wants to argue otherwise is simply refusing to use logic to analyze the data, and, in my experience, often has serious personal issues with insecurity and control. I'm not naive enough to believe we can ever get guns completely out of our culture, but there's no reason why laws can't be updated and strengthened to put far more stringent controls on those who can own them, how guns are purchased and stored, how ownership is licensed, monitored and revoked, and what happens to those who refuse to abide by such new rules."

Despite the grim realities she studies on a daily basis, Casey is cautiously optimistic about society's ability to better predict and prevent crime in the future. It is this belief that prevention is possible that keeps her going. "We can't measure prevented crimes nearly as well as we can those that are committed," she says. But she "likes to think [analysis of crime] prevents far more crime than we realize."

And always, no matter what, she remembers her childhood friend.

"It's only been the past decade that I've fully understood that my drive to understand the 'why' behind the crime is all about analyzing known factors with a goal of prediction and prevention. I do it for Pennie, and the thousands of other crime victims who don't have a voice. Otherwise, what's the point?"

The trying nature of her job hasn't caused her to burn out yet, but she acknowledges it's a possibility. "There must be a limit for how much someone who interviews criminals and studies violent crime can take," she says. "Obviously I haven't reached it yet. I hope I never do." ■

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Wealthy businessman Hiram Smith was a neighbor to P.T. Barnum. His land holdings bordering Seaside Park, pictured here, might hold a clue to the location of buried treasure.
G.M. HOPKINS' ATLAS OF THE CITY AND TOWN OF BRIDGEPORT, 1888



For hundreds of years, treasure hunters have searched in vain for Captain Kidd's purported hoard on Charles Island off the coast of Silver Sands State Park in Milford. These days, only the most optimistic believe the gold is real.

But there is another, largely unknown, story of buried Connecticut treasure. The tale speaks of a miser's cache totaling \$100,000 in 19th-century gold (more than \$2.5 million in today's money) buried in a dark swamp illuminated only by a nearby lighthouse beacon. For adventurous souls who can't resist a long-forgotten mystery, the treasure waits to be rediscovered, ironically in one of the state's most populous summertime spots: Bridgeport's Seaside Park.

The Lost Treasure of Seaside Park

By Michael J. Bielawa



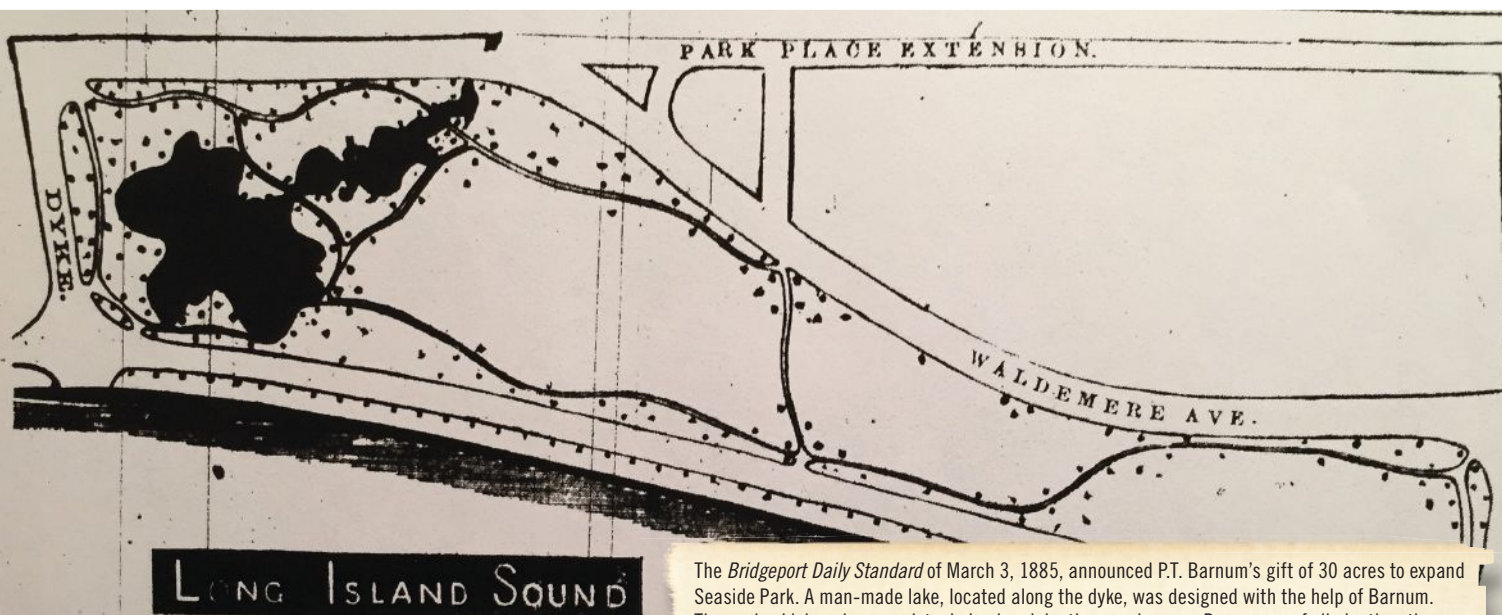
Goldie Tischler (standing at right) hired workmen to replace the Ridge Avenue home's windows in 1926. The family could never have dreamed what was secreted in the walls. Her husband, Samuel, is seated with baby Maurice on his lap. Their daughter, Rose, is standing at left. PHOTO: BRIDGEPORT HERALD, JUNE 15, 1930

IT WAS 1926. JAZZ, BOOTLEG HOOCH and assembly lines churned Bridgeport, a metropolis as booming as the tons of ammunition rounds rolling out of the city's munitions factories. Local flapper-girls blushed for the Park City's own Jack "Bright Eyes" Delaney, light heavyweight champion of the world, and baseball cranks crowded into Newfield Park to cheer the Bridgeport Bears. Wisecracking vaudevillians guffawed audiences in the palatial theaters thronging Main Street. WICC, one of the state's first radio stations, hit the airwaves in 1926; its call letters an abbreviation for "Industrial Capital of Connecticut."

On a sinister note, world broadcasts of the era carried disturbing news about members of the archaeology team assembled by adventurer Howard Carter. Scoffing at rumors of an ancient curse, the Egyptologist chiseled open King Tut's treasure-strewn burial chamber. Now, folks associated with Carter's incredible discovery were dying under unusual, some believed supernatural, circumstances.

Like Tut's vaults long hidden in the Valley of the Kings, the walls of grocer Samuel Tischler's Bridgeport residence held a mysterious secret. Little did the Tischler family realize that a day's mundane carpentry work would unleash a New England enigma perfectly fit for the raucous Roaring Twenties. Or ancient Egypt.

SAMUEL AND GOLDIE TISCHLER, along with their teenage daughter Rose, resided in a two-family home at 29 Ridge Ave. One of the charming neighborhood perks was its proximity to Seaside Park on the shores of Long Island Sound. Wanting to take advantage of the salt breeze, Goldie hired workers to replace her home's windows. Hammers and pry-bars raised clouds of debris. When the rubble settled, the men noticed something wedged inside the lattice and plaster. A dusty white envelope. Written on the front of the envelope was an enigmatic series of dollar signs.



The *Bridgeport Daily Standard* of March 3, 1885, announced P.T. Barnum's gift of 30 acres to expand Seaside Park. A man-made lake, located along the dyke, was designed with the help of Barnum. The pool, which no longer exists, helped reclaim the marshy area. By process of elimination, the treasure would not have been buried in ground that, at the time it was hidden, was under water.

Goldie opened the fragile packet, discovering a faded letter and what looked like a map. The note was written in pencil on notebook paper, its author employing both cursive and print style. According to 1930 articles in both the *Bridgeport Post* and *Bridgeport Herald*, it ran as follows:

The Smith family lived here three years and four months. The old man Smith had money when he died but no one knows where it is. He said that he would never put it in a bank. But he said before he died that it was safe between here and the Barnum dyke. Search was made in October but no sign of money. He was worth \$100,000, or very near that. He managed to starve the whole family all the while.

He left a little [the note is torn here, with a single letter "g" visible, the missing word probably being "girl"] a boy, his wife and myself his son to worry about that money that he left behind. He gave me this paper to tell where it was but no one knew what it meant so if you find this or these papers keep them. You may get the fortune.

*Yours,
James H. Smith
July 1, 1888*

City directories of the day list five different James H. Smiths. None lived near the South End. In a June 10, 1930, article in the *Bridgeport Post*, one grizzled resident recalls a Smith family living in the Ridge Avenue house. Another Smith once lived nearby. An 1888 Bridgeport map highlights the name "Horace Smith" as owning huge swaths of land adjacent to the Barnum dyke. This was prior to the existence of Ridge Avenue. Horace Smith was certainly wealthy enough to have buried a treasure. He was president of the Wheel and Wood Bending Co., a manufacturer of wheels, hubs, spokes and all wooden accoutrements associated with horse-drawn carriages — the main conveyance of the 19th century. Was this businessman the Bridgeport miser and author of the map? In a most un-miserly gesture, Horace Smith (still among the living in 1895), relinquished his lands to Seaside Park. Horace died in 1900, 12 years after the hidden letter stated that the anonymous miser had already passed away. Disenchantment with banks may have prompted the wealthy factory owner to conceal only a tiny portion of his riches; the mention of his demise being a ruse by the letter's author to confuse treasure hunters.

As for the map, it too was rendered in pencil. But in a different hand from the person who signed the letter. The map was sketched on an irregular-size piece of brown wrapping paper. Having remained folded in quarters for so many years, the brittle paper broke at the creases. When fully opened, it fell into four fragments. Goldie pinned the separate parts of the map onto a single sheet of paper.

Goldie and Samuel ruminated over the aged documents. The most recognizable clue mentioned in James Smith's long-lost time capsule was the "Barnum dyke," once located in Seaside Park. The park, still a Bridgeport highlight,

The Tischlers lived at 29 Ridge Ave. in Bridgeport's South End. Supposedly a rich miser resided here, or nearby, and hid a cryptic note and a map between the walls.

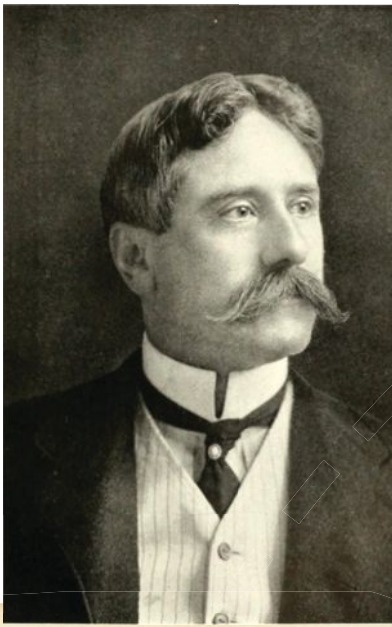
PHOTO: BRIDGEPORT HERALD, JUNE 15, 1930

The Tischler house once stood where the gray house is, near the corner of Columbia Street and Ridge Avenue. PHOTO: MICHAEL J. BIELAWA

AUTHOR'S NOTE

Around 2002, while researching Connecticut baseball during the Depression Era, I stumbled upon a newspaper article. Just below the masthead of the front page of the Bridgeport Post (dated June 10, 1930), capital letters shouted, "\$100,000 IN BURIED TREASURE TO BE SOUGHT AT SEASIDE PARK." I copied the page and filed it away with the intent of returning to the treasure tale when I could fully explore the matter. I never forgot the story. A long time passed before I was able to research local newspapers, the Bridgeport Post and the Bridgeport Herald, consult old atlases, brittle local histories and city directories, and conduct interviews. The story became a fascinating examination of a forgotten New England treasure. — Michael J. Bielawa





As a member of the Bridgeport Parks Board, Attorney Charles Stuart Canfield hoped to assist the Tischler family with their search for Seaside Park's buried treasure. However, before Canfield was able to provide assistance he suddenly fell ill. Within two weeks Canfield was dead. PHOTO: MEN OF MARK IN CONNECTICUT: IDEALS OF AMERICAN LIFE..., 1910

began its sprawling evolution during the waning months of the Civil War. Foresight and generosity prompted Bridgeport entrepreneur P.T. Barnum to donate the boulder-strewn land he owned, near the harbor's mouth, for a tranquil urban retreat. This eventually became Seaside Park's eastern edge. Over the ensuing decades Barnum ceded additional parcels, as well as cajoled his neighbors to contribute their own land to augment the park's acreage. Frederick Law Olmsted, the man who designed New York City's Central Park, was engaged to lay out Bridgeport's oasis.

By the late 1860s Seaside Park was hard-pressed against its swampy western boundaries, a melancholy heath of dark pools, quagmires, rushes and weeds. A mile and a half from downtown, this primordial foothold on Bridgeport's shorefront ensnared lost livestock and confounded wandering souls. Barnum purchased 33 acres of this tidal marsh with visions of building a dyke to drain the swamp. Nine years later a crew of 40 men were finalizing his berm. The dyke measured 1,000 feet long, 120 feet wide at the base and 45 feet wide at the top. A large tidal pool, built under the insistence of Barnum, was also excavated to help drainage. The man-made pond, with its underground pipes leading to the Sound, was adjacent to Barnum's dyke near the shoreline. When solid terra firma was established, Barnum gifted the acreage to the city in 1884.

Though long razed, the dyke's general location is pretty well established. When originally constructed, the berm marked Seaside's western periphery; today the site is located in the park's middle section. A road bisecting a portion of meadow, near the stables, still bears the name Barnum Dyke. The Smith hoard could have been buried in this locale anytime during the 1870s or 1880s when the actual dyke was an extant landscape feature. Excluding the previously water-filled site of the man-made pond, the treasure could have been secreted anywhere in the vast green reaches of parkland near the berm.

The Tischlers, as was James Smith before them, were unsure of the cache's precise location. Any search would conceivably require moving tons of earth. Crews with heavy equipment obviously couldn't conduct the necessary work in secret. At a loss of how to excavate city property, the Tischlers sought the advice of Parks Commissioner Charles Stuart Canfield. A respected Bridgeport attorney, Canfield was appointed to the parks board at the turn of the 20th century and quickly became the commission's vice president. After Canfield examined the letter and map, the Tischlers agreed that the attorney should hold onto the papers until a course of action could be determined. The treasure was as good as theirs.

Maybe it was a coincidence, but while Canfield possessed the map he caught a



Park Avenue leads to the Perry Memorial Arch and the main entrance to Seaside Park, shown from atop the University of Bridgeport's Wahlstrom Library. P.T. Barnum donated the land for this earliest portion of the park, forming its eastern edge. BRIAN A. POUNDS

cold. Physicians could only watch as the attorney's robust health deteriorated. In two weeks Canfield was dead.

Goldie and Samuel faced a conundrum. They could not demand the return of the mysterious map and letter without raising curious eyebrows. The Tischlers remained silent while the material was bundled with Canfield's estate. It would be some time before the documents were rediscovered among the papers of the late park commissioner.

It seemed that the map's uncertainty was also taking a toll on the Tischlers. After approaching Canfield, Samuel derided Goldie for believing in the treasure. Goldie was quoted in the June 15, 1930, edition of the *Bridgeport Herald* as saying: "I know that many people consider the whole thing a joke, but I am determined to look for the money. My husband has laughed at me about it. He says his children are his treasure. My daughter doesn't believe the story. But I believe in at least trying."

IT WAS NOW 1930, FOUR YEARS since the walls of the Ridge Avenue home had revealed the map. With the Smith documents back in her hands, Goldie hired a lawyer to approach the parks board. All the while she had successfully kept the letter and map a secret. However, word would still come out. An appeal to the parks board requesting permission to excavate a portion of Seaside Park was announced as part of the commission's June 1930 agenda. It became front-page news. On the afternoon of June 11, 1930, Goldie stood optimistically with her attorney in front of the commission. Samuel stayed away. The parks board studied the crinkled papers and debated the controversial treasure hunt. Finally the commissioners stated that the board did not have the authority to permit digging on city property.

Gold fever engulfed Bridgeport. Everyone in the city had a theory about the treasure. Newspapers opined that Goldie should donate the map to the city, but retain legal ownership of the hoard. Others voiced that Goldie could gift a tree to the parks department, with the caveat that she designate the exact spot where the tree should be planted ... and thus allow the treasure to be removed in a civic-minded manner. Residing now on Bridgeport's Manhattan Avenue, the Tischlers were overwrought by harassing phone calls and a parade of treasure-seekers pounding on their front door. The new owner of the Tischlers' previous home on Ridge Avenue, John Barocsi, became inundated with people demanding that they be allowed to rip out the house's walls and dig up the yard. Barocsi smiled and offered his house for sale. (The Barocsi family would live



Fayerweather Island, marked by its lighthouse, sits on the extreme western edge of Seaside Park. The beacon would have shined on "Barnum's dyke," mentioned in the letter. PHOTO: BRIAN A. POUNDS

in the house for three and a half decades before it was demolished. A gray apartment building now occupies the site.)

The Tischlers found the notoriety overbearing. Goldie left town for a spell, but vowed to return for the treasure once the furor had died.

WHAT WAS IT THAT LAY hidden between "here and the Barnum dyke"? Was it a hoax? Another enterprising showman mimicking Barnum's famous museum exhibit, the Feejee mermaid? Did the Tischlers ever find the buried treasure? Whatever happened to the map? No one knows. Nothing is mentioned in local newspapers. Could Tischler family legend hint at validating the treasure tale? Stringing obits, newspaper articles and internet searches together eventually led to living relatives willing to share Bridgeport memories.

David Mendell, for instance, lived in Florida for years with his cousin Morris Tischler (Goldie and Samuel's son). Born in 1928, Mendell (who, by the way, helped create the Duchess restaurant chain) explains that Morris and he were very close. "Morris died a few years back," Mendell says. "But he never mentioned anything to me about his mom finding a treasure." Reflecting deeper, Mendell thoughtfully adds, "But I do have a very distant memory, it's over 80 years ago, but I recall something that strikes a chord ... about a treasure." Pressed about his memories of the elusive booty, Mendell could not recall anything further.

An odd circumstance arises when consulting old city directories. Samuel Tischler, the grocer, owned a single store in 1930. That's when the map and letter regarding the buried loot first became public. And that's when Goldie briefly vanished. The following year Samuel suddenly found himself proprietor of three grocery shops and a home along Bridgeport's tony Park Avenue. Where did the Tischlers, during the Great Depression, ever get the money so quickly to expand their sole grocery store into a mini-empire?

Recently, Goldie Tischler's nephew, Joel Berner, was asked about his aunt's adventure. Berner was just a boy when Goldie died in 1967. He doesn't recall any family history concerning the map or the miser. However, Berner does explain, "This may, or may not, have anything to do with buried treasure ... but sometimes the family seemed to have had buckets full of money and suddenly the money was gone."

Berner wonders if it might have been another family member who assisted financially with opening Samuel's three stores. When Berner was a youngster, his father, Aaron, pointed out the former Tischler home on Park Avenue. Describing the abode, even after all these years, it's obvious that awe still burnishes Berner's recollection, "The place wasn't really a house at all. It was a mansion!"

If they never found the treasure, perhaps the Tischlers left the answer to the mystery of the map in a letter hidden in the walls of their Park Avenue mansion. And maybe, just maybe, the miser's hoard still beckons in sunny Seaside Park. ■

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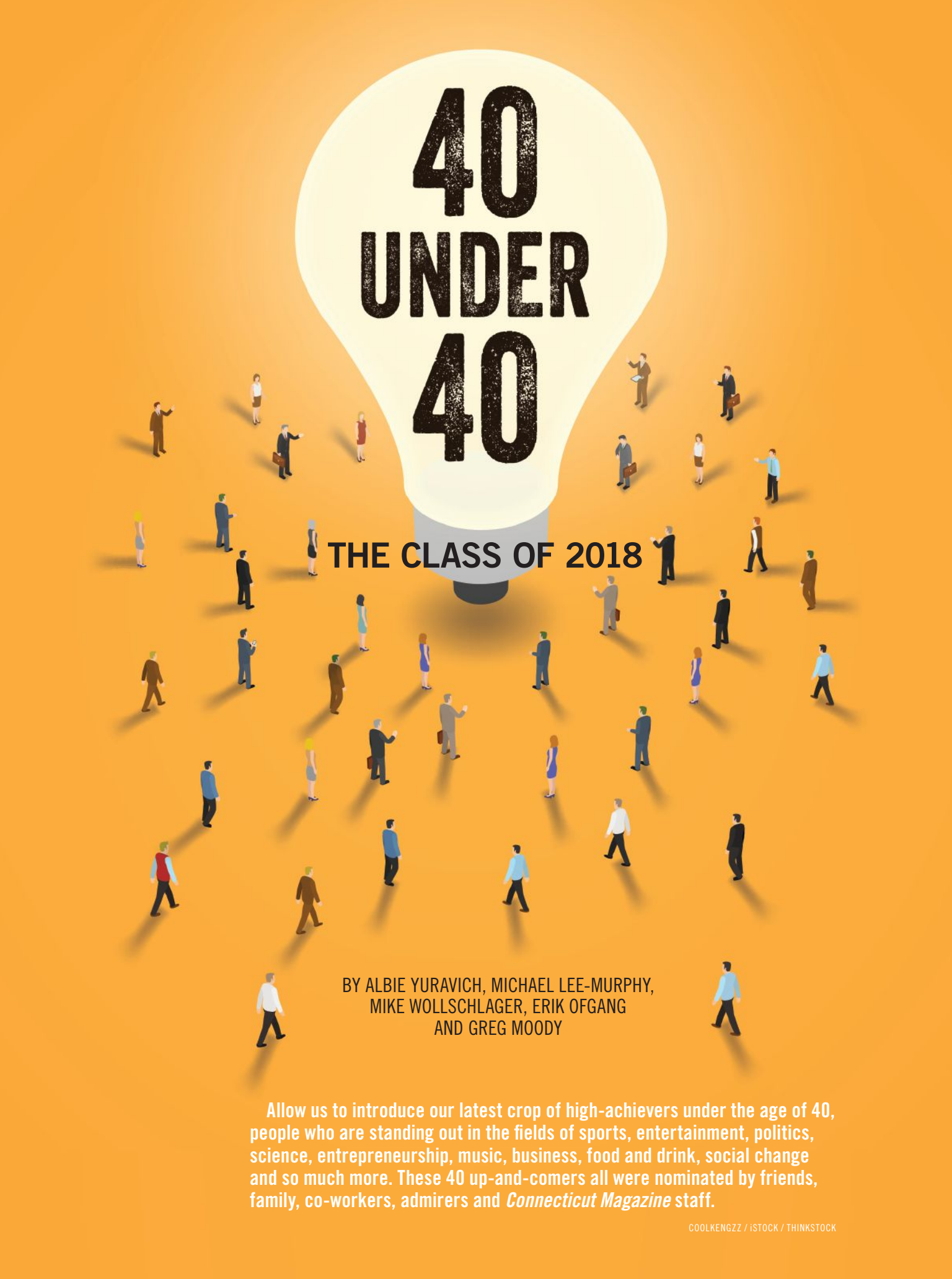
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40 UNDER 40

THE CLASS OF 2018

BY ALBIE YURAVICH, MICHAEL LEE-MURPHY,
MIKE WOLLSCHLAGER, ERIK OFGANG
AND GREG MOODY

Allow us to introduce our latest crop of high-achievers under the age of 40, people who are standing out in the fields of sports, entertainment, politics, science, entrepreneurship, music, business, food and drink, social change and so much more. These 40 up-and-comers all were nominated by friends, family, co-workers, admirers and *Connecticut Magazine* staff.



BRETT COOMER / HOUSTON CHRONICLE

CHARLIE MORTON, 34 ■ REDDING
MLB PLAYER

It took Charlie Morton six years to make the big leagues, and the first part of his career was plagued by injuries. But in the 2017 postseason, Morton introduced himself to a national audience in the biggest way possible, winning Game 7 of the World Series for his team after pitching four innings and allowing just one run in relief. Previously, he was the winning Game 7 pitcher in the American League Championship Series against the Yankees. These two wins make him the first pitcher in MLB history to win two Game 7s in the same postseason. As icing on the cake for Connecticut fans, Morton's teammate, George Springer, who is from New Britain and was a 40 Under 40 recipient last year, won the World Series MVP.



TENAYA DESAULNIER

KEVIN SCARPATI, 28
■ MERIDEN
MAYOR

A political wunderkind, Scarpati was elected to his first term as mayor of Meriden when he was just 26. By that point he was already a seasoned politician, having been elected to the Meriden Board of Education at 19, and winning a seat on the City Council by 22. He also serves as the co-chairman of Meriden's School Readiness Council and is an active board member of the theater group Castle Craig Players. Though he first held office as a Republican, he won his first term as mayor running against the Republican incumbent and now identifies as an independent who was endorsed by the Democratic Town Committee in the last two elections.



FRANCESCA ANDRE, 33
■ BRIDGEPORT
FILMMAKER

A filmmaker, photographer and producer, Andre's award-winning short film *Charcoal* examines "colorism" within the black community, focusing on women of different ages who want lighter skin to conform with the beauty standards of white America. It has been screened at the Silicon Valley African Film Festival, the Yonkers Film Festival and the prestigious Albert Maysles Film Center in Harlem. Joe Meyers of the *Connecticut Post* wrote, "The mix of a tough-minded approach to prejudice and visual beauty in nearly every shot will remind some viewers of Best Picture Oscar-winner *Moonlight*." A former model, Andre is also a photographer whose work has appeared in the *New York Post*, *Daily Mail* and *New York Daily News*.

BACKGROUND: VANZYST / ISTOCK / THINKSTOCK

ALBERT CHENG, 33 ■ FARMINGTON
SCIENTIST, ENGINEER,
ASSISTANT PROFESSOR

A genome engineer with a Ph.D. from MIT, Cheng became an assistant professor at the Jackson Laboratory and UConn Health at age 31. A rising star in the field, he is building a molecular “operating system” for the genome called “Casilio” that will advance the abilities of the CRISPR-Cas9 gene-editing tool. He moved to the U.S. from Hong Kong a decade ago and has since contributed to more than 30 scientific publications and several patents, some of which have been licensed by biopharmaceutical startups. He has recently been awarded a multimillion-dollar grant from the National Institutes of Health to develop new genome-engineering technologies.



HANNAH PUCCI, 17 ■ DANBURY
INVENTOR

When Hannah Pucci was 11, a school assignment inspired her to come up with the idea for Egghead Ice Cream, an ice cream-packing method in which egg-shaped, pre-packaged scoops are offered in an egg carton-like package. This method avoids the hassle of scooping ice cream and provides portion control. In the years since, the invention has earned her a \$10,000 grant from the CTNext Entrepreneur Innovation Awards and meetings with executives at Baskin-Robbins and Dippin’ Dots. Last summer, UConn Dairy Bar offered rough prototypes to test the marketing for the product, which was a success. Now Hannah is working on developing a prototype that can be shipped nationwide.

VASILEIOS POLITIS, 18 ■ KILLINGLY
CANCER SURVIVOR,
HIGH SCHOOL FOOTBALL STATE CHAMPION

Politis was a junior receiver/defensive back on a Killingly High School football team which lost in the semifinals of the Class M state tournament in 2015. He knew he had one more shot at winning a state title in 2016. Politics was ready to battle, but the fight wouldn’t take place on the football field. He was diagnosed with non-Hodgkin’s lymphoma, stage 3 cancer, at the age of 16. He underwent aggressive chemotherapy that took its toll, and VP was forced to miss his senior season. Without him, Killingly again came up short, losing in the state semis. Of drastically more importance, Politics fought his disease, beat it and was declared cancer-free. After being granted a waiver, VP was back on the field this fall. He not only returned to the team, but he never lost again. VP helped lead Killingly to the Class M title — catching a touchdown in the championship game — and the school’s first undefeated season since 1953. His coach, Chad Neal, himself a cancer survivor, sums it up simply: “VP is an inspiration for us all.”



KATIE SALINAS

DAVID SALINAS, 37 ■ NEW HAVEN
MARKETING CEO

What do Lady Gaga, Guess Watches and the United States Tennis Association have in common? They’ve all worked with Digital Solutions, the New Haven-based marketing and design firm co-founded by Salinas. His business philosophy — “If you don’t evolve, you’ll die” — is one he follows personally as well: back in 1998, the sales-savvy Queens native managed to talk his way past a spotty academic record and into the University of Bridgeport. Eight years later and armed with a business degree he co-founded Digital Solutions, which today works with businesses from start-ups to Fortune 50s. His next evolution: District New Haven, a technology and innovation campus in the Silicon Valley mold, is scheduled to open in early 2018.

GUSTAVO AZAEL TORRES / OPTIKZI





**PAUL GUARINO, 25 ■ WEST HAVEN
OWNER/FOUNDER
OF SPORTSWEAR COMPANY**

When he was 19 years old and attending Sacred Heart University in Fairfield, Guarino founded PG Sports, a sports media and apparel brand. Today the brand is in use by more than 150 professional athletes ranging from NFL players to local sports heroes including up-and-coming boxer and fellow 40 Under 40 selectee Jimmy Williams. Though still in its early stages, the company has already sold more than 2,000 items and generated robust social media followings. In addition, Guarino has used PG Sports as a fundraising platform to raise money for charities dedicated to the military and breast cancer awareness.

**TORY, 27, AND ROSCOE BROWN, 22
■ WESTPORT
CONNECTICUT-THEMED CLOTHING
LINE FOUNDERS**

Want to show some Connecticut pride? Then this enterprising brother-sister duo might have what you're looking for. Tory and Roscoe Brown are the brains behind The

Two Oh Three, a lifestyle brand dedicated to all things Nutmeg State, especially that beloved area code of southwestern Connecticut. From pastel-colored baseball caps to soft T-shirts and sweats, from tire covers to doormats, The Two Oh Three sells plenty of

Connecticut-themed gear. You can find their products on their website, and at pop-up shops, local specialty stores and farmers markets in the southwest part of the state. Look for a new spring line of gear coming soon to their website and social media (@TheTwoOhThree).



**NICK BONINO, 29 ■ FARMINGTON
NHL PLAYER**

We didn't need Charlie Sheen or Donald Trump to point out that everyone loves winning. And while those gentlemen's definitions of winning are debatable, one man who we know for certain is a winner is Nick Bonino. As a junior at Farmington High in 2005, Bonino's double-overtime goal against Trumbull gave the school its first state title. It was his 68th goal of the year. (They played 25 games.) He transferred to Avon Old Farms and won a New England prep school championship in 2007. Bonino then attended Boston University, so of course the Terriers won the 2009 national championship. After five seasons with the Anaheim Ducks and a year with the Vancouver Canucks, Bonino joined the Pittsburgh Penguins in 2015. Guess who won back-to-back Stanley Cups in 2016 and 2017. A free agent last summer, Bonino signed a \$16.4 million contract with the Nashville Predators. Winning!



**JESSICA BAILEY, 38 ■ DARIEN
GREENWORKS LENDING CEO/CO-FOUNDER**

For much of Bailey's career she's been focused on climate change. At the Connecticut Green Bank, the state's public-private partnership, Bailey's Commercial Property Assessed Clean Energy (C-PACE) program financed \$75 million for businesses to perform energy upgrades to their buildings. For her efforts in promoting clean energy and solar deployment, the White House named her a "Champion of Change" in 2014. A year later she co-founded Darien-based Greenworks Lending, which builds on her work at the Green Bank by making financing available to commercial properties for renewable and energy-efficiency projects. According to the firm, Greenworks' lending has lowered its clients' expenses by \$100 million through energy savings. Expansion for Greenworks is in the works, with PACE deals likely in the offing for California and Florida.

**ADAM YOUNG, 33 ■ MYSTIC
BAKERY OWNER/HEAD CHEF**

With its masterfully crafted croissants, danish, tartines, muffins, scones, sandwiches, cookies and more, Sift Bake Shop has earned nothing but raves since opening in downtown Mystic less than two years ago. At the heart of this edible enterprise is owner and head pastry chef Adam Young, whose culinary career has taken him to Vermont, New Orleans and the Ocean House in Watch Hill, Rhode Island, where he was executive pastry chef. It didn't hurt business when Young competed earlier this year on the Food Network's *Spring Baking Championships*, finishing as the runner-up in the seven-episode series. Earning a reputation for expertly training budding pastry chefs, Young told us in 2016 that he has ambitions beyond his French-focused bakery, perhaps to open a restaurant downtown and start a culinary school.





CAMILLE KOSTEK, 25 ■ KILLINGWORTH
SPORTS ILLUSTRATED SWIMSUIT MODEL

Kostek knew from an early age she wanted to make a splash. While attending Eastern Connecticut State University in Willimantic, she landed a pretty splashy gig, as a cheerleader for the New England Patriots. Kostek started making even more waves when she was linked to the Patriots' star tight end, Rob Gronkowski. But she wanted more. Since she was 15 she wanted to be in the *Sports Illustrated* swimsuit issue. Kostek began modeling in 2015, her last year with the Patriots. When she saw on Instagram that SI was searching for models for its 2018 swimsuit issue, Kostek jumped at the chance, posting a video to make her case to be in the magazine. From a pool of thousands, Kostek learned this past fall that she would be one of the six women to appear in the coveted issue, out this month. Also an on-camera host for New England Sports Network's *Dirty Water Media* discussing travel, sports and entertainment, Kostek still gets to as many Patriots games as she can.



ETHAN WALMARK, 12 ■ WESTPORT
MUSICAL PRODIGY

Ethan began playing the piano by ear when he was 15 months old. Today, he can play nine instruments and perform thousands of songs in pretty much any genre you can imagine, learning songs only after a listen or two. The big break for Ethan, who is on the autism spectrum, came in 2012 when, at 6 years old, his performance of Billy Joel's "Piano Man" went viral, even earning praise from the Piano Man himself. Since then, he's wowed audiences across Connecticut, at a New York Red Bulls soccer game, where he sang the national anthem, and on NBC's *Today Show* and CBS' *Early Show*. In November, he played four songs at the John F. Kennedy Center for Performing Arts in Washington at the first Autism Awareness gala fundraiser. Ethan's ability to weave in and out of songs is remarkable, as is the unbridled joy with which he plays. Maybe one day we'll see Ethan perform a duet of "Piano Man" with Joel at Madison Square Garden.



TYSHAWN SOREY, 37
■ NEW HAVEN
MUSICIAN/COMPOSER

Wesleyan music professor Tyshawn Sorey was one of the recipients of the MacArthur Foundation Fellowship this past fall. The ultra-prestigious fellowships include a \$625,000 grant and are known as the "genius" awards. The drummer, percussionist, trombonist and composer's experimental music blends genres, sounds and tones, incorporating elements of jazz and classical. When we contacted him in late December, he was putting the finishing touches on his latest accomplishment, an opera song cycle commissioned by Carnegie Hall called "Cycles of My Being." Inspired by the Black Lives Matter movement, it will debut Feb. 20 at Opera Philadelphia, with its New York premiere April 24 at Carnegie Hall.

**PAUL SEVERINO, 34 ■ BRISTOL
STUDIO HOST/BROADCASTER
FOR MLB AND NHL NETWORKS**

Severino got his start at a place that is nothing more than a pipe dream for many professionals in sports media, just across town at ESPN. "I was able to live in my mom's basement and get my big break at 22 years old." Severino moved on to the MLB Network in 2011 and has hosted every studio show in the lineup. Last spring he called play-by-play at the World Baseball Classic — which included a trip to Seoul and the championship game at Dodger Stadium in Los Angeles. Severino was also in the booth at Wrigley Field this past season when the Chicago Cubs received their World Series rings. In the wintertime Severino switches from cleats to skates and does studio and play-by-play duties for the NHL Network. He's still thawing out from calling the IIHF World Junior Championships in Buffalo last month.



COURTESY OF MLB NETWORK

**JESUS MORALES SANCHEZ, 23
■ NEW HAVEN
IMMIGRANT RIGHTS
ORGANIZER**

As an organizer with Unidad Latina en Acción, one of the premier immigrant-rights advocacy groups in the state, Sanchez has been at the forefront of a number of struggles against the deportation of people in Connecticut. The most prominent such struggle was that of Marco Reyes Alvarez, who spent four months in a New Haven church seeking sanctuary from a deportation order. Before Reyes Alvarez was issued a stay in November, Sanchez was a near-daily presence at the church, and in street actions all across Greater New Haven. Expect to see more of him in 2018.



**MEG TAYLOR, 27 ■ HARTFORD
CAPITOL SQUASH
EXECUTIVE DIRECTOR**

Taylor learned the indoor racquet sport of squash on the courts of Trinity College in Hartford before going on to captain her college team at Vassar College. Today, the Glastonbury native uses those same courts to provide underprivileged Hartford youth a path to make their own way to college. The nonprofit Capitol Squash brings elementary school students to Trinity to learn squash from some of the best players and coaches in the country (the Bantams' men's team has dominated the sport over the past two decades). More importantly, the college's robust academic resources are used to give the kids the support they need to get into and prepare for prestigious high schools and colleges. Taylor's role has evolved since starting in 2014. Back then she pitched in by driving a van to pick up the kids and led academic sessions. These days Taylor is focused on strategic planning, fundraising, marketing and community outreach. Capitol Squash is one of 20 Squash and Education Alliance-accredited programs across the country (along with Squash Haven in New Haven).

**DEARI ALICK, 29
■ NEW HAVEN
ANTI-VIOLENCE
AND YOUTH ORGANIZER**

New Haven recorded seven homicides in 2017, one of the lowest numbers in the last 50 years. It was a different story in 2011, when 34 people lost their lives to murder. One of them was Donell Allick, brother of DeAri Allick. While Allick had been organizing the annual Stop the Violence Start the Love summer basketball tournaments since before his brother's murder, Allick dedicated subsequent tournaments to Donell, and he is now working on the eighth installment. Allick also organized this past summer's Fearless Youth Academy, along with Dominique Burrell, growing from 15 kids in 2016 to 35 in 2017. The program focuses on entrepreneurship and hobby development, Allick says.



CATHERINE AVALONE





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MIKE CASEY, 24 ■ HARTFORD JAZZ MUSICIAN

The young sax player, band leader and product of the University of Hartford's Hartt School of Music had probably the best year of his young career in 2017. His Mike Casey Trio released its debut album, *Live at the Side Door*, recorded at the renowned Old Lyme jazz club. The album would go on to get nearly 300,000 worldwide streams, and plenty of press across the jazz world. His music was curated on the Peet's Coffee Pandora station, a playlist of creative Beatles covers on the Tidal streaming service, and Spotify's official State of Jazz playlist. Not bad for a Hartford horn player. Excellent for one who's so young.



EMMA KOZLOWSKI, 27 ■ BETHEL ACCESSORIES COMPANY OWNER


Henry Ford would not approve. But that's just fine by Kozlowski, whose eponymous e-commerce company, Emma Lyn Designs, produces custom-made accessories by hand. A teacher by day, Kozlowski started her company a few years back after making small accessories for herself, friends and family. Kozlowski decided to give customers the power to personalize their products on her website with different colors, designs and monograms. Kozlowski and her seamstress make each clutch, wristlet, lanyard and key fob themselves, and ship their accessories all over the country. Last year Kozlowski was one of two Connecticut winners of the 2017 American Small Business Championship, which provides financial and mentoring support to new small businesses. The new mother also donates a portion of the proceeds from the sale of a select pattern each season to the Scotty Fund, a Danbury-area charity that helps children with life-threatening illnesses. Her family started the fund 20 years ago when Kozlowski's younger brother died from cancer.



COURTNEY JAMISON


SHADI GHAHERI, 29 ■ NEW HAVEN THEATER DIRECTOR

A third-year candidate in Yale School of Drama's highly prestigious MFA program, Ghaheiri wants to change how women's stories are presented on the stage, and in doing so transform how women see themselves. Born in Tehran, Iran, she was immersed in the arts from a young age, training as a ballerina and playing piano professionally. She founded the first theater club at her university in Tehran, and soon moved to California to study acting and directing. Her work has drawn praise for her fresh, female-centric interpretations of classic work as diverse as Chekhov and Shakespeare to Tennessee Williams and Bahram Beyzai, whose *Death of Yazdgerd* she directed at Yale's Iseman Theater in December.



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WILDALIZ BERMUDEZ, 35 ■ HARTFORD CITY COUNCILWOMAN

Last year saw the havoc of Hurricane Maria for the island of Puerto Rico, but also the reinvigorating of connections between Connecticut and the island. Few were more involved in advocating for the needs of Puerto Ricans coming to Connecticut than Bermudez, who as a Working Families Party city councilwoman is the minority leader on the Hartford City Council. Bermudez was one of the original plaintiffs in the landmark *Sheff v. O'Neill* ruling that indicted the segregated

nature of Connecticut public schools. Bermudez was also instrumental in bringing attention to the occasionally dysfunctional Civilian Police Review Board.



BILL MORGAN MEDIA

PEDRO BERMUDEZ, 32 ■ HARTFORD FILMMAKER

Wildaliz's brother, Pedro, has turned his lifelong love for cinema into his life's work, and a way to celebrate the culture of his family's native Puerto Rico. A graduate of the University of Hartford (where he has also taught film) and the American Film Institute in Los Angeles, he is also a co-owner and the resident director at Revisionist, a filmmaking company based in Hartford that specializes in commercials, music videos and short-form documentaries. In 2016 his semi-fictional Spanish-language short film *Hasta Mañana* sold out three consecutive shows at Hartford's Real Art Ways and drew praise for its insightful and unusually authentic portrayal of the Puerto Rican community.



RJ LARUSSA



JIMMY WILLIAMS, 31 ■ WEST HAVEN BOXER

Williams won the WBC USNBC Welterweight belt, fought at Foxwoods, Mohegan Sun and Twin River Casino in Rhode Island, and wasn't beaten by anyone he fought. And that was all in 2017. The West Haven Schools truancy officer's wife, Christina, also gave birth to twin boys, Austin and Logan. Williams' boxing record stands at 14-0-1 with five knockouts. As a former defensive end for the Southern Connecticut State University football team, Williams is deeply embedded in his community, often dedicating his fights to friends and their loved ones. No one seems to have a bad word to say about him, except for maybe the people he's fought in the ring.



PRECIOUS PRICE, 29 ■ MIDDLETOWN COMMUNITY ORGANIZER

When new restaurants and bars and student populations pour into neighborhoods with affordable rent, residents who have lived there for generations can often end up getting pushed out. Gentrification has been a problem for cities across the country, but in Middletown, through concerted effort, residents of the North End have banded together to protect themselves from the market forces that in other cases have changed neighborhoods irreversibly. Much of the credit goes to the North End Action Team and its director Precious Price. For years, NEAT has helped residents understand their own power to shape the future of their neighborhood. After a successful run with NEAT, Price is now the director of the Middletown Racial Justice Coalition, as well as a board member of the Annie C. Courtney Foundation, focused on providing services to children in foster care.



DAVE LAMATTINA, 37, AND CHAD WALKER, 38 ■ NORWALK DOCUMENTARY FILMMAKERS

Film is among our most powerful art forms, due to its accessibility to such a wide swath of society. LaMattina and Walker use this power to tell human stories that can make a difference. LaMattina, a Ledyard native, and Walker, who went to college here and now lives in Trumbull, met while working at Blue Sky Studios, the Greenwich-based animation company behind the *Ice Age* franchise. They left Blue Sky to form, along with fellow Ledyard native Clay Frost, an independent production company called Copper Pot Pictures (named after the *Goonies* character Chester Copperpot). Their first documentary, *Brownstones to Red Dirt*, about a pen pal program between children in a Brooklyn housing project and war orphans in Sierra Leone, raised enough money to build a school for the kids in the West African nation. Their 2015 release of *I Am Big Bird*, about Woodstock resident Carroll Spinney, the only person to ever play the iconic *Sesame Street* character, earned critical praise. The Norwalk studio is wrapping up its latest project, *La Gran Madre*, about an immigration activist who is the legal guardian to more than 850 U.S.-born children whose undocumented parents are in jeopardy of being deported. Look for the film on the festival circuit this spring.



RACHEL ELIZA GRIFFITHS

MELISSA THOMPSON, 34 ■ STAMFORD CANCER PATIENT ADVOCATE

In June 2017, Thompson got a law — named for her — passed in the state legislature that is a first in the nation. Melissa's Law for Fertility Preservation allows those diagnosed with cancer who are of reproductive age to have the costs of fertility preservation covered by their insurance. The law paved the way for Rhode Island to pass similar legislation later in the year. In 2018, Thompson plans on introducing the legislation in 13 more states. In Connecticut, the heart of the insurance industry, the legislation represents quite a victory.



REGINALD DWAYNE BETTS, 37 ■ NEW HAVEN POET, TEACHER, ATTORNEY

Betts made national headlines last year when a mistake from his youth — at age 16 he took part in a carjacking, which led to his serving more than eight years in prison — nearly derailed his application to the state bar association. Since his release he has graduated from the University of Maryland and Yale Law School (where he continues to work toward his doctorate of law) and become the acclaimed author of two volumes of poetry and a memoir. His unique perspective of the legal system drives his advocacy for juvenile-justice reform. "Of course, it feels amazing to say I've come this huge distance," he says, "but the distance I've traveled is only worth it if I'm able to pull other people up."

KRIS DUNN, 23 ■ NEW LONDON NBA PLAYER

The first two-time *New Haven Register* boys basketball state player of the year, Dunn was a McDonald's All-American as a senior at New London High in 2012, one year after leading the Whalers to a 27-0 record and a Class L state championship as a junior. Dunn attended Providence and was named Big East Conference Player of the Year in back-to-back years. The Minnesota Timberwolves selected Dunn with the fifth pick in the 2016 NBA Draft (he's the only top-5 NBA pick to graduate college since 2007). He struggled a bit through his rookie season and was traded last summer to the Chicago Bulls. This season he has improved significantly in almost every statistical category, really hitting his stride in December when he helped lead a severely struggling 3-20 Bulls squad to 10 wins in 12 games.



CHICAGO BULLS/BILL SMITH



© ZORA: THE COMING OF THE SUN BY ARVIA WALKER

KERRY ELLINGTON, 31 ■ NEW HAVEN ACTIVIST, COMMUNITY ORGANIZER, EDUCATOR

Ellington, a native of New York, originally came to Connecticut to study journalism at Quinnipiac University. She spent almost five years as a teaching assistant at Common Ground High School in New Haven, where she ran after-school programs and did social justice learning with the students. Her watershed moment came in 2010 when friend and fellow organizer Jewu Richardson, who was unarmed, was shot by New Haven Police following a car chase. Ellington joined People Against Police Brutality and since then has advocated for victims while helping to raise money for sufficient legal defense and bail funds. She is currently leading the fight for an all-civilian review board in the city of New Haven that will provide independent oversight of policing, a fight she says began 20 years ago with Emma Jones after her son, Malik, was shot and killed by East Haven police in New Haven. Ellington calls police brutality the elephant in the room in Connecticut, but says she has hopes people in this state will start to wake up to issues they currently don't want to talk about.

IBRAHIM 'ABE' BAGGILI, 36 ■ GUILFORD COLLEGE PROFESSOR, CYBER SECURITY EXPERT

Baggili was born in Jordan and moved from the United Arab Emirates to Connecticut in 2013 to become the founding member of the University of New Haven's Cyber Forensics Laboratory. Former editor-in-chief of the *Journal of Digital Forensics, Security and Law*, Baggili trains students to protect our national security and prevent breaches and hacking. As the Elder Family Endowed Chair, Baggili, with his students, helps solve real crimes in Connecticut, and discovered vulnerabilities in several popular apps that affect more than 1.5 billion people worldwide. In addition to being a college professor, he also works extensively with students in middle school and high school, where he was the principal investigator on the first GenCyber cyber security camp for high school students in Connecticut funded by the National Security Agency and the National Science Foundation.



UNIVERSITY OF NEW HAVEN

Ronald Harichandran, dean of UNH's Tagliatela College of Engineering, says Baggili's "leadership in organizing international conferences and workshops in cyber forensics has significantly enhanced the visibility of the University of New Haven and enabled it to become a leader in this field."

STEPHANIA HALVERSON, 33 ■ SEYMOUR BAKERY CO-OWNER

While working at Whole Foods in Darien, Halverson and Jessica Oen (who missed our age cutoff by a hair) discovered a shared love of baking. So they set out together to found their own bakery, The Drunk Alpaca, in 2016. But this wouldn't be just any run-of-the-mill bake shop. They would soon begin infusing many of their baked goods — from brownies and blondies to glazed potato chips and beer nuts — with brews from the state's ever-growing craft beer scene. After appearing at farmers markets and fairs, and with their products for sale at breweries and gift shops, the pair last year opened a retail bakery in Shelton, where you can find their beer-tinged creations, as well as traditional pies, cakes and cookies. After receiving multiple awards in this magazine's Best Restaurants issue, Halverson and Oen hope to expand their products to 20 breweries this year and, down the road, get a food truck to reach even more customers.

JOEY BATTS, 35 ■ HARTFORD MUSICIAN, TEACHER

When the sprawling Hartford hip-hop supergroup UZOO forms like the robot collective Voltron, Joey Batts happens to be the head. After having put in a lot of time in the Hartford rap scene over the last several years, Batts (real name Battaglia) was the driving force behind UZOO, which released its debut album *The Youngest* this past September. In 2017, Batts started his 10th year as a teacher in Hartford public schools, and hosted the fourth annual Hip Hop for the Homeless Festival, which put on six shows in six cities. Batts also premiered his first film, *ROY G. BV*, an experience of the "visual spectrum," at the Wadsworth Athenaeum, and has helped to facilitate an arts club for students that has been painting murals across the city of Hartford.





CATIE TALARSKI, 36 ■ HARTFORD
WNPR EXECUTIVE PRODUCER

If you're a fan of the local programming on WNPR, thank Talarski. The station's executive producer since 2014, she's the driving force behind many of the station's popular shows, including *Where We Live*, the call-in talk show covering all things Connecticut, and *The Wheelhouse*, a weekly roundtable with some of the state's best political journalists. If you like your community radio experience even more immediate, Talarski is also the founder of two recurring live radio-style shows based out of Hartford: a "stripped down listening session" called **the ear cave** and the variety show-style *Radio Adventure Theater*. Sounds pretty good to us.

CHION WOLF



ANGELICA IDROVO, 21
■ DANBURY
IMMIGRATION ACTIVIST

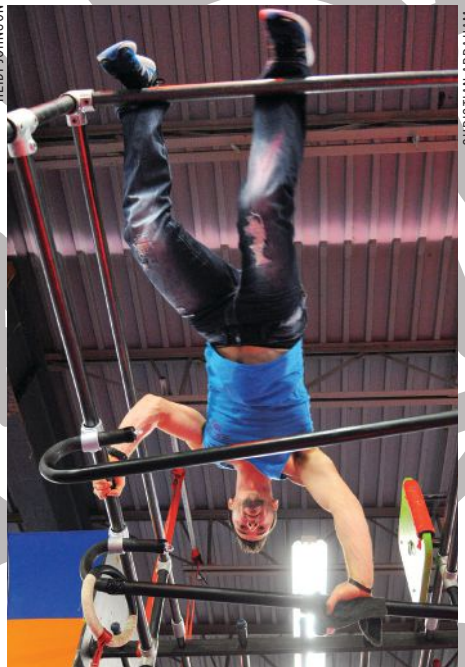
Though she was a high-honors student and active in school clubs and her community, when it came time for college, Idrovo faced a serious obstacle: her status as an undocumented immigrant (her family came to the U.S. from Ecuador in 2009) made her ineligible to receive financial aid. Undeterred, not only did she take on two jobs to pay for school (she's currently attending UConn's Stamford campus), but as a regional organizer for Connecticut Students for a Dream and with the group's national organization, United We Dream, she has become an outspoken advocate for immigrant rights. In the last year that fight has only gotten harder, but Idrovo shows no intentions of backing down.



ABIGAIL MIRANDA, 30
■ LITCHFIELD
ATTORNEY

Miranda, an attorney at Cramer & Anderson, focuses on divorce and family law, personal injury law, and civil litigation, often working with clients who are the victims of spousal abuse and dealing with divorce and custody concerns. Miranda is a board member for the Women's Center of Greater Danbury, and co-chairs the nonprofit's annual gala which serves as its largest fundraiser. She's also on the board of the Greater New Milford Chamber of Commerce and is on the Connecticut Legal Services list of attorneys dedicated to helping those in need. A graduate of Western Connecticut State University and the Quinnipiac University School of Law, Miranda is "that rare attorney whose professional accomplishments and community service feel like one in the same," says Cramer & Anderson partner D. Randall DiBella, who also describes her as "tough but compassionate, a beacon for the law firm in community-volunteer roles, and dedicated to empowering women in need."

HEIDI JOHNSON



CHRISTIAN ABRAHAM

DREW DRECHSEL, 29
HAMDEN
AMERICAN NINJA WARRIOR
COMPETITOR, GYM OWNER

Drechsel, nicknamed "Real Life Ninja," is the type of person who believes anything is possible. When asked how he thinks he'll handle life when he's no longer physically able to do the things he does now, he deflects, almost as if it's not a legitimate question. He's not rude about it, he just really believes he can do it forever. But what he's done already is incredibly impressive. Drechsel is a star and fan favorite on NBC's *American Ninja Warrior*, was the No. 1-ranked ninja in 2016 in both the U.S. and Japan, opened the first Ninja Warrior-only gym in Hamden, and has his own line of gym equipment that he personally designed. After establishing the first Real Life Ninja Academy a year ago in Windsor, and with plans for a new facility in Arizona, one may wonder if the moniker "Real Estate Ninja" is in Drechsel's future. As he keeps proving, anything is possible.

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BEN LAU PHOTOGRAPHY

When Henry Ward Ranger arrived on the doorstep of Florence Griswold's Old Lyme boarding house in 1899, he described the surrounding countryside as a landscape "waiting to be painted" — and promptly began to do just that. Fellow artists such as Childe Hassam, Willard Metcalf, William Chadwick and Matilda Browne soon followed, and spent much of the early 1900s bunked at Miss Florence's, now recognized as the Home of American Impressionism and centerpiece of the **Florence Griswold Museum**.

Weddings at the revered museum, set upon 11 acres along the Lieutenant River, take full advantage of the same pastoral landscape the artists interpreted with color and light: Miss Florence's restored "Grandmother's garden," (an ideal spot for a "first look," suggests Melissa Díaz, who coordinates museum weddings), a marshland seemingly composed of 1,000 shades of green, the serenity of a sunset ceremony held along the river's edge.

Tented, en plein air receptions for up to 150 seated guests take place on the Adrian P. Moore Garden Terrace, while the veranda of the Colonial Revival-style Marshfield house may be used for cocktails and tours of exhibits in the Kriebel Gallery may also be arranged.

860-434-5542, florencegriswoldmuseum.org

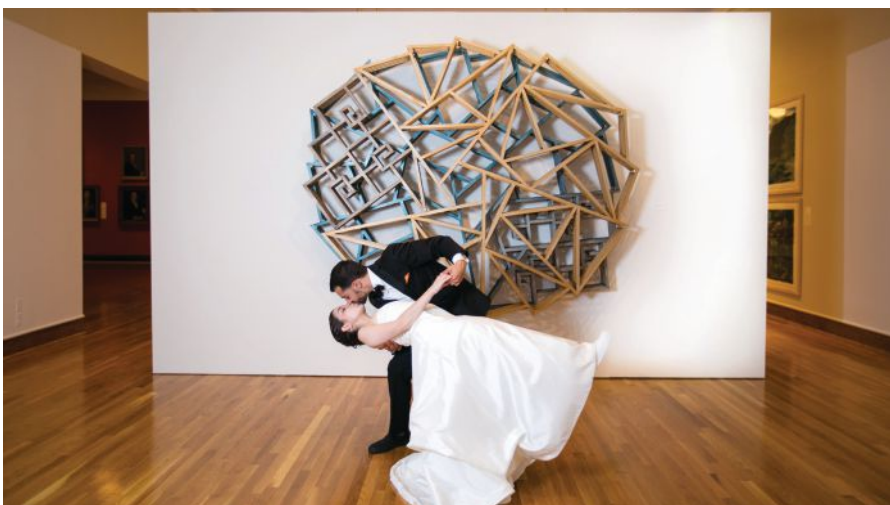


The way we were

In 1638, English Puritans established the New Haven Colony, which soon included what are now the towns of New Haven, Branford, Guilford, Milford and Stamford. The mission of the **New Haven Museum** (founded in 1862 as the New Haven Colony Historical Society) has long been to collect and preserve materials that document 375-plus years of life in Greater New Haven. The museum's polished headquarters, designed by noted Colonial-revival architect J. Frederick Kelly in 1930 and located in a National Register Historic District three blocks from the Green, does that to distinguished effect via manuscripts and maps, photographs and paintings, textiles and tableware, furniture, industrial and marine artifacts — and more.

Ceremonies, and later dancing, are often held in the museum's lower rotunda, according to Donna Wardle, business manager for the museum, before proceeding to a stunning upper rotunda and elegant light-filled ballroom that can seat up to 100 guests. Galleries on both floors may remain open for guests interested in life once upon a colony.

203-562-4183, newhavenmuseum.org



SIMPLY K STUDIOS

Valley girl

Waterbury's **Mattatuck Museum** began life as the Waterbury Historical Society in 1877, opened its first display hall in 1912 and has been collecting and exhibiting American art and cultural history — with a focus on the history of the Naugatuck Valley and Connecticut-related Americans masters — ever since. It also boasts a courtyard garden for ceremonies, a 5,050-square-foot history exhibit for cocktails and a handsome performing arts center on its third floor that can seat up

to 175 guests for a wedding *and* includes a stage that makes a stellar dance floor.

As for brides (and their guests) drawn to the idea of being surrounded by artwork on the big day, The Matt presents more than 25 changing exhibitions each year in classically detailed spaces such as its Early American and Modern Art galleries. All, according to Stephanie Harris, director of museum operations & marketing, "are kept open for the duration of each event."

203-753-0381, mattmuseum.org

The Connecticut Bride Spring/Summer 2018 issue is on sale now

Art history 101

The **Wadsworth Atheneum Museum of Art** in Hartford, founded in 1842 by Daniel Wadsworth, is the country's oldest public art museum in continuous existence — and as such is *the* place to start when considering an artistic venue for your wedding.

Morgan Great Hall, the museum's soaring centerpiece gallery that can host seated receptions for up to 100 guests, features a floor-to-ceiling, salon-style hanging of 95 works from the European art collection that guests are consistently "wowed by," says development events associate Jessica Martel. The fountain sculpture *Venus with Nymph and Satyr*, created in 1600 for a garden in Florence by the Mannerist sculptor Pietro Francavilla, is the star of light and bright Avery Court, where up to 220 guests can also dine in the presence of art by European Modern masters such as Salvador Dalí, Piet Mondrian, Pablo Picasso and Edvard Munch.

Self-guided tours of the museum can be arranged, but with so much to see (the Wadsworth's collection includes nearly 50,000 works of art that span 5,000 years) docent-led tours that can be "tailored to a couple's artistic preferences" are also an option, Martel says.

860-838-4077, thewadsworth.org



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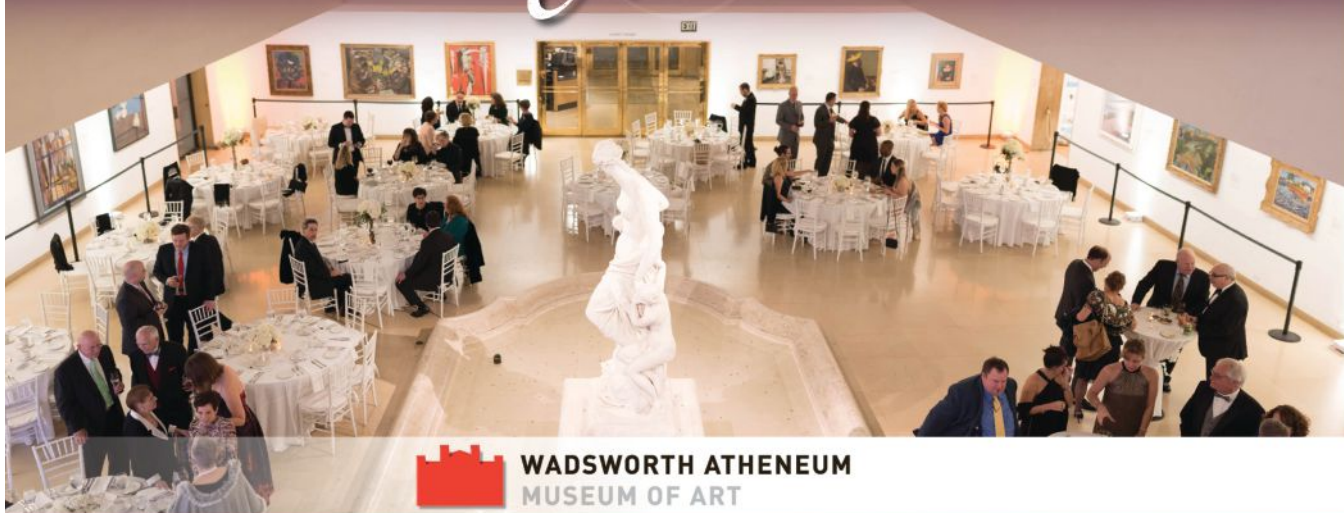
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REVIEWS, FEATURES, RESTAURANT LISTINGS



Farm to Fantastic

KENT'S SWYFT OFFERS ELITE PIZZA, BURGERS & MORE
FROM FORMER COMMUNITY TABLE CHEF

BY ERIK OFGANG

Margherita pizza; inset, Bolognese candele pasta
PHOTOS: JULIE BIDWELL

The beef used for the burger at Swyft, the dazzling new restaurant from chef-owner Joel Viehland, is from Randall cattle at the nearby Rock Cobble Farm in South Kent. Randall cows are a rare heritage breed with numbers measured in the hundreds. They are 100 percent grass fed, Viehland says, and raised by a farmer who names each cow and who considers himself as much a grass farmer as a cattle farmer, choosing grass varieties that help infuse the flavor of the meat and dairy products.

You can taste this care in Swyft's burger. "The grass is so rich in nutrients this year and we had such a great year for



Swyft
Kent

grass that it totally resonates in the meat itself," says Viehland, who was the founding chef at the beloved-but-now-defunct Community Table.

I didn't know any of this when I tried a burger during my visit to the restaurant; I only

knew it tasted great. Pink and dark meat, topped with fontina cheese and sweet-and-sour agrodolce sauce come together for a dish that is, in a word, fantastic.

Though the burgers will be on the menu year round, they will be made from meat harvested in late fall and early winter, when the grass season is drawing to a close. "Just like anything else, the best results you're going to get for flavor and quality, is by treating it [beef] like a seasonal product," Viehland says. "You can use it year round with preservation methods, freezing and curing and aging, but harvesting should happen in the late fall."

The burger and the Neapolitan-style small-plate pizza are among the many highlights of the new eatery, which sources many of its ingredients from Rock Cobble Farm, and already feels like one of the best restaurants in the state.

Opened in December, Swyft is a 40-seat, tavern-style space inside a beautifully converted 18th-century building in downtown Kent. Once the residence of Asaph Swyft, one of the town's original dwellers, the space has been converted into a one-room restaurant with modern touches. Wood and soft mood lighting fuse seamlessly with the original elements



of the building, including exposed wood beams and historic fireplaces.

Swyft is only the first phase of what Viehland has planned for the space. In another part of the same building, he will open a second restaurant in late spring or early summer. Called Ore Hill, this second restaurant will share a kitchen with Swyft and provide a venue for Viehland's fine-dining skills by offering a tasting menu based off seasonal ingredients and his experience working at legendary restaurants including Noma in Copenhagen, Denmark, and New York's Gramercy Tavern.

In the meantime, Swyft offers a more casual experience without sacrificing flavor. The pizza, which is a focus of the restaurant, is among the best I've had in the state. The dough is made by mixing five different flours, some local and some from Italy, all of which are organic. It is naturally fermented over two to three days through a sourdough process using a bread starter Viehland was given by a Connecticut woman.

"If the fermentation did its job properly it's way easier to digest and you don't get that heavy stomach, the feeling of bloatedness that you feel after you eat a lot of different types of processed bread," he says. "My friends in Italy and Sicily, they eat pizza and pasta every day and they're skinny as rails."

He adds that poorly made bread is one of the reasons so many people now avoid gluten.



Swyft

3 Maple St., Kent

860-592-0404, orehillandswyft.com

Price range: Pizza \$14-\$17 (Margherita \$14, South Kent \$16, Al Diavolo \$17), small plates \$5-\$14 (grilled sardines \$13, baby back pork ribs \$16), entrées \$17-\$24 (wood-fired half chicken \$24, Swyft burger \$17, Bolognese candeale pasta \$19), desserts \$6-\$16 (cheese plate \$16).

Hours: Tue.-Sat. 5:30-10 p.m.; Sun. & Mon. closed.

Wheelchair accessible

AMBIANCE Upscale but warm. Housed in an 18th-century building that has been renovated with style, the one-room restaurant is open with high-vaulted ceilings and exposed beams. Warm, polished wood covers most surfaces and there is a good-size bar.

SERVICE Friendly and knowledgeable. Our servers were clearly well trained but not so coached that it felt they were reading from a script. They were also clearly passionate about the menu and drinks.

FOOD Menu items that would be basic elsewhere are elevated to fine dining here through quality ingredients and skilled cooking techniques. The pizza and grass-fed burgers were our favorite dishes but we recommend everything we tried.



Clockwise from top left: flourless chocolate hazelnut cake; rabbit Milanese; Swyft chef and owner Joel Viehland. PHOTOS: JULIE BIDWELL

Pizza varieties include the Al Diavolo (soppressata, tomato, house-made mozzarella and hot honey) and the South Kent, a white pie with potato, pancetta, kale ricotta and garlic. But my favorite, as is often the case for me with pizza, was the Margherita. An excellent sauce, the restaurant's signature crust and the mozzarella combine into a holy trinity of pizza ascension.

The menu beyond pizza is small but diverse — ranging from meat and seafood to rabbit and pasta. Small plates including grilled sardines and baby back pork ribs impressed, as did the Bolognese candele pasta.

The Rock Cobble Farm cheese plate is the surprising star of a dessert menu, which, during my visit, also included lemon sorbet and tiramisu. The cheese is made from dairy from those Randall cows and comes with grilled pears and house-made bread. It's a warm and slightly sweet cap to the meal.

The beverages at the bar match the thoughtful cuisine. Beer is available from top Connecticut breweries such as the nearby Kent Falls Brewing Co., which is regularly on tap, and Oxford's OEC Brewing, available in bottles. There is a short but solid list of red and white wine and a number of signature cocktails including the Well Peared, made with Pear William brandy from Ashford's Westford Hill Distillers, Aperol, Yellow Chartreuse and lemon juice.

Swyft is an elite restaurant and its prices and portions do reflect the quality of ingredients and skill with which they are prepared. A visit won't be inexpensive, but it will be worth every penny. I'm eager to return as swiftly as possible.

openings

A monthly look at some of what's new and exciting on the Connecticut dining scene

Flour Water Salt Bread, Norwalk Rob VanKeuren garnered a cult following for his sourdough breads, each made with non-commercial yeasts, while he was baking and selling them from Lombardi's Trattoria in Georgetown. He recently set up shop at Graybarns on The Silvermine River, an inn and tavern in Norwalk. He makes bread for dinner customers at the Silvermine Tavern and pastries for overnight guests at the inn. The public can buy his products on weekends.

facebook.com/flourwatersaltbakery

Shayna B's by the Sea, Old Saybrook Wheat-free baked bread, pizza, vanilla almond biscotti, apple and pumpkin pies, and blonde brownies are offered at this new gluten-free hotspot. Christine Reed, the bakery's owner, was inspired to develop her vegan and wheat- and gluten-free snacks by family and friends who had trouble finding tasty desserts that met their dietary needs. Reed started selling her products as a vendor at a local farmers market. She offers full-service gluten-free catering for events, as well. **860-339-3144, shaynabsbythesea.com**

Bar Lupa, Westport Opened in November, Bar Lupa combines the small-plates concept with classic Italian cuisine. The menu uses fresh, locally grown produce and non-GMO/chemical-free meats and seafood. The restaurant's design is inspired by Rome and the city's famous founders Romulus and Remus. **203-292-9638, barlupa.com**

Sea House, Madison This restaurant features upscale American cuisine with an emphasis on classic and modern New England dishes. Seafood dishes including oyster sliders, shrimp tacos, blackened mahi mahi and pan-seared diver scallops are featured alongside lump crab risotto balls, Jamaican spare ribs, pulled pork and grilled ribeye. It is owned by the same culinary team that owns South Lane Bistro on Whitfield Street in Guilford. **203-421-2459, seahousemadison.com**

Charlie's Place, Niantic Charlie's Place has long been a local favorite, but a new executive chef, Pete Daversa, was recently brought on and has added barbecue to the already extensive menu. Daversa knows a thing or three about barbecue. Rick Koster writes in *The Day* that Daversa's résumé includes stints at New York's Hill Country and Danny Meyer's Blue Smoke as well as apprentice time at Kreuz Market in Lockhart, Texas. **860-739-2975, charliesplacerestaurant.com**

Sherman's Taphouse, Derby This downtown taphouse features 16 craft beers, including designated taps for brews from Bad Sons Brewing, just down the road, and Beer'd, the beloved Stonington brewery. The bar also offers craft cocktails and bar bites such as mac and cheese topped with pulled pork, and the Cowboy Burger, which is stuffed with jalapeños, onions and barbecue sauce, and topped with cheddar cheese and crispy onion. **203-308-2179, shermanstaphouse.com**



JORDAN GRICE

Nicho Guevara, left, and Ryan Gillespie talk in the kitchen of Tequila Revolucion in Fairfield.

Division West Bistro and Bar, West Hartford In the 1670s, the area that is now West Hartford was referred to as the "West Division" of Hartford. This historic designation inspired the name at Division West, which opened in September. The upscale bar and restaurant features an eclectic menu created by executive chef Jimi Brahimi, a 17-year veteran of Max Restaurant Group. **860-955-9034, divisionwestbistro.com**

Tequila Revolucion, Fairfield Ryan Gillespie and chef Nicho Guevara — who spent 20 years as head chef at Tequila Mockingbird in New Canaan — opened this downtown Fairfield Mexican spot in late December. The menu features authentic dishes with origins in various regions of Mexico. The focus is seasonal specialties. **475-888-9841, facebook.com/tequilarevolucionfairfield**

385 Bank, New London Dawn Thompson is the owner of this new bar and restaurant that opened earlier this winter and occupies the downtown space that formerly housed Gaspar's. The new restaurant's executive chef, Eric Delano, also ran the kitchen at Gaspar's. The food is a mix of French, Mediterranean and American cuisine with lots of fresh seafood options. I was ecstatic to see a lobster bisque on the menu, after falling in love with that dish from Delano at Gaspar's years ago. **860-574-9005, 385bank.com**

Woodbury Brewing Co., Woodbury To non-beer geeks the distinction between a brewpub and production brewery isn't always clear. To put it simply, a brewpub is a place where the majority of beer is consumed onsite and that operates more like a restaurant that happens to brew its own beer, while a production brewery's main business is generally sending beer to other bars and restaurants for offsite consumption. Woodbury Brewing Co. leans more toward the brewpub side of the equation. Designed to be an everyday hangout with regular live music and lots of guest beer on tap (beer brewed by other breweries), the establishment offers a large, laid-back space and full bar. Guests can bring their own food or order from Annoula's Diner, just across the street. **203-405-3811, woodburybrewingcompany.com**

Know of a new Connecticut restaurant? Email Erik Ofgang at eofgang@connecticutmag.com.

Tucked In

FRIAR TUCK'S TAVERN IN MYSTIC OFFERS THE COMFORT, WARMTH AND HEARTY GRUB OF AN OLD ENGLISH PUB

BY MICHAEL LEE-MURPHY

What are the component parts of a good English pub or tavern? The term pub comes from “public house,” which does a better job of communicating the original use of the space: the pub is a place of refuge. In the English context, that usually means refuge from the constant damp and rain, and the cuisine of the English pub has come to reflect that. A lot (perhaps even the majority) of places stateside that use the term “pub” don’t really deserve the title; their atmosphere and orientation having nothing to do with the idea of the warmth and homeliness of the “public house.”

Those looking to see a good example of the old-school public house concept so well known in the British Isles and hard to find here can check out Friar Tuck’s Tavern in Mystic. In both atmosphere and food, the tavern is a faithful tribute to the original idea. While the “pub” part of the term “pub grub” covers the atmosphere, the “grub” part of the term is a good representation of the food: unfussy, unpretentious, but hearty and filling. Like the atmospheric notion of the refuge of the public house, the food is meant to stick to your ribs, warm you up and insulate you against the rain. During our recent cold snap, when temperatures dipped into the single digits in the middle of the day, Friar Tuck’s hit all the right notes for those seeking relief from the elements.

Situated in the basement of the Mystic Museum of Art, Friar Tuck’s has walls of exposed stone, creating a cozy, warm atmosphere, even in one of the coldest weeks of the year.



Shepherd's pie is one of the old-school English pub grub options at Friar Tuck's Tavern in Mystic. MICHAEL LEE-MURPHY

A gas-powered stove added to the warm atmosphere. (The purist in me was hoping for a real fireplace, but alas...)

The menu is replete with classic English dishes, but with some added options one would expect from coastal New England.

From the appetizer menu, the heaping offering of King Richard’s mussels (\$11) were delightful, with a garlic-herb butter sauce and slices of fried bread that somehow made for the perfect dish for the extreme cold outside. (In this writer’s opinion, it is a sin when a dish of mussels comes without the amount of bread requisite for mopping up whatever sauce comes with a mussels dish. Friar

Middle Eastern Meets West Hartford

ZOHARA MEDITERRANEAN CUISINE SPICES THINGS UP WITH AUTHENTIC BLEND OF DISHES AND DRINKS

BY ERIK OFGANG

As part of our Best Restaurants food feature each January, we survey food writers and bloggers from across the state and ask them their favorite spots. This year one name kept coming up again and again: Zohara.

While the restaurant, which opened in downtown West Hartford last spring, had caught our editorial staff’s attention, none of us had yet dined there. After the results from our Experts’

Picks survey were in, we decided to rectify that.

During our visit we found that, as advertised, the restaurant focuses on the flavors of the Mediterranean, particularly Middle Eastern flavors, in an upscale setting alongside craft cocktails featuring Mediterranean-inspired spices, and wines from the region including vintages from Israel, Lebanon and Greece.

Owned by Dorjan Puka, Zohara is the latest endeavor from the DORO Restaurant Group, the company behind the Italian restaurant Treva, French restaurant Àvert Brasserie, both in West Hartford, as well as Artisanal Burger Company in Manchester. Puka is the executive chef along with Scott Miller. Zohara is a Hebrew word meaning to enlighten, or to shine from above.

Dishes are designed to be shared and the menu is structured so that guests can order a variety of items. The *salatim* portion of the menu features what’s described as “an eclectic mix of spreads and salad-y things.” Guests may choose three of these dishes for \$11, five for \$16 or eight for \$19. The options include eggplant purée, chopped chicken liver, roasted beets with horseradish and yogurt (reminiscent of borscht), Moroccan carrots, whipped feta and more. These items arrive on the table with a kaleidoscope of color, flavors and spices. Served alongside the hummus and a side of thick, freshly baked pita bread, it is a one-course feast fit for a sultan.

And this is just the beginning of the culinary offerings.

The house-cured lamb “bacon” (\$9) is a tasty version of the thick pork belly cuts found at many restaurants. Lamb is also masterfully featured in several others dishes including the Turkish lamb kebab

NOAH FECKS



The market hummus, a Zohara specialty, is made with locally foraged or farmed toppings and served with freshly baked pita.

Tuck's passes this test.)

The main courses are the kind of old-school English pub grub described above. I'm thinking of fishermen and shepherds coming in to warm themselves, exhausted and starving after a long day's work. The Lancashire hotpot (\$17) does the trick nicely, with a rich lamb stew served in a crock with breaded spuds and bread. (If you're trying to watch your starches, Friar Tuck's Tavern is not for you.) In a similar vein, the shepherd's pie (\$17) was filling and tasty, if a little pricey, as well as heavy on the potato and a little light on the beef. As one would and should expect in Mystic, the clam chowder was rich and flavorful.

While the food is certainly worth a visit on its own, Friar Tuck's also works perfectly well as a drinker's bar, with a space full of locals watching sports. While the ceiling is covered with flags from European football teams, the TVs stayed faithful to our American version. Behind the bar is the board for a season-long NFL betting pool. A rotating tap list has all the classic British beers that are sometimes hard to find in America, such as Boddingtons and Innis & Gunn, as well as local beer.

Friar Tuck's Tavern

15 Water St., Mystic

860-572-6069, friartucksmystic.com

Hours: Sun.-Thu. 11:30 a.m.-1 a.m., Fri.-Sat. 11:30 a.m.-2 a.m.

Wheelchair accessible

(\$23) and braised lamb shank (\$25).

Beyond lamb and other meats, seafood takes a starring role in several dishes. The Moroccan seafood stew (\$22) is a highlight with various shellfish and fish stirred in a red fish fumet (fish bone soup).

The restaurant's success is capped by its cocktails and desserts. The Root Down prominently features beet juice and bourbon, and the Zgnt features gin and chartreuse and the Middle Eastern spice mixture za'atar.

The chocolate hazelnut baklava (\$8) is a great take on this classic Middle Eastern sweet and is made with local honey. Good as it is, it is beaten out by the Israeli couscous pudding (\$7), a dessert that can hold its own against the best rice puddings around.

Zohara shares much with other popular West Hartford restaurants: craft cocktails, a trendy, young professional clientele and upscale ingredients and execution. It stands apart thanks to unusual, off-the-beaten-path dishes and ingredients. Its cross-cultural influences are hard to define but easy to enjoy.

Zohara

991 Farmington Ave., West Hartford

860-955-0300, zoharact.com

Hours: Mon.-Thu. 11:30 a.m.-1 a.m. (kitchen closes 9 p.m. Mon.), Fri. 11:30 a.m.-2 a.m., Sat. 11 a.m.-2 a.m., Sun. 11 a.m.-midnight (kitchen closes 9 p.m.)

Wheelchair accessible

Los Garcia Mexican Fusion

A WACKY, WONDERFUL WATERBURY GEM

Going to Los Garcia Mexican Fusion in Waterbury is an experience.

Part restaurant, part food truck and all great find, Los Garcia isn't so much a taco truck as a taco encampment/Mexican food oasis.

The compound includes a food truck, a giant trailer, a row of outdoor tables under hanging lights and an indoor restaurant area in what used to be an auto repair shop.

You order at the food truck, eat at the restaurant or outdoor tables, and I'm not really sure what the trailer's for, but it looks cool. Above the trailer, large neon letters form the words "Taqueria Los Garcia." Below this are the words "Los Garcia Explosion of Real Flavor." This flavor, along with the neo-noir vibe of the setting, makes Los Garcia a must-find for fans of authentic Mexican cuisine and pieces of Connecticut-ana (of or relating to the cultural heritage of Connecticut).

The taco meat options include chicken, chorizo and al pastor. These well-seasoned and flavorful meats are served atop made-to-order tortillas

that are warm and soft to the touch. A side of guacamole bursts with flavor and the chicken burrito is among the best in the state. It's big enough to hold a grab bag of ingredients but small enough to maintain its structural integrity as you hold it and bite into its layers of deliciousness, including flavorful yellow rice.

Los Garcia will celebrate its four-year anniversary in March. It is owned by Cristhyan Garcia, who credits his mixed heritage and multi-country upbringing with inspiring Los Garcia's recipes. His mother is from Guatemala and his father is from Mexico. He was born in Los Angeles but spent much of his childhood in Guatemala and went to culinary school in Mexico. He calls the food offered at Los Garcia "Mexican fusion" because it incorporates flavors from various countries.

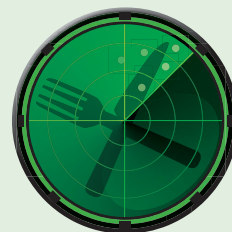
Nowhere is this more apparent than at the salsa bar inside the restaurant. Here 12 different varieties are offered at a self-serve counter. One salsa is Brazilian influenced, another is Guatemalan style, and so on.

Speaking of the inside, Edison light bulbs hang from the ceiling over silver tables and orange chairs. There are bathrooms, heat and everything you'd expect from a more run-of-the-mill restaurant with counter service.

Garcia notes that the al pastor tacos — a customer favorite — are made on the vertical rotisserie the same way it's been done in Mexico since the cooking technique was brought to the country by Middle Eastern immigrants in the late 1800s and first half of the 1900s.

"Everything is cooked in the moment and everything is cooked like a home recipe," he says.

Los Garcia is behind the Brass Mill Center shopping center, just off Interstate 84 and not far from Waterbury's iconic lit-up cross. The glowing green lights of this food truck-restaurant hybrid are a different kind of beacon in the Waterbury night, one beckoning with the promise of flavor. | ERIK OFGANG |



UNDER THE RADAR



Los Garcia Mexican Fusion

836 E. Main St., Waterbury

203-910-9432, [facebook.com/losgarciamexicanfusion](https://www.facebook.com/losgarciamexicanfusion)

Wheelchair accessible

By Land or by Sea

NEWTOWN'S LUCAS LOCAL OFFERS OYSTERS, WOOD-FIRED FOOD AND MORE

BY ERIK OFGANG

The moment you enter Lucas Local Oyster Bar and Woodfire Cookery you notice the wood-fire oven. You smell it and feel its warmth, almost like an embrace. As you're led to your seat you'll likely see items from the raw bar being brought to a patron.

The feel of the fire and these glimpses of seafood are a fitting introduction to the new restaurant which opened in late fall and which, as its name implies, features a two-pronged, land-and-sea culinary attack. It also offers some truly elite cocktails.

A complimentary tasting starts with the sea portion of the menu, when one of the restaurant's signature dishes, the Oysters Lucas (\$20), arrives. The oysters — delivered to the restaurant daily — topped with pickled shallots and black tobiko caviar, taste as fresh as the sea.

Equally as intriguing are the Mussels Isabella (\$14), deliciously drenched in a sage cream pesto sauce. They made me a fan of mussels, a dish I generally don't enjoy. Another winner is the Rhode Island clam chowder, a worthy take on this red-broth classic.

On the land side of the menu, the wood-fired oven adds a smoky flavor to various dishes.

"We use oak and fruit woods to stoke and it infuses the food cooked on the grill or in the oven," says owner Vincent Cappelletti, who named the restaurant after his 11-year-old son.

This is evident in dishes such as the Pork Belly Oh My (\$9), house-cured and slow-cooked pork belly topped with caramel and sea salt, resulting in a succulent appetizer. Even salad gets the wood-fired treatment in the grilled Caesar. Caesar dressing is slathered on top of romaine lettuce, which is then grilled and topped with croutons, creating a smoky salad that sounds strange when you attempt to describe it but works wonders when you eat it.

The former director of operations for The Meatball Shop in New York City, Cappelletti is a chef himself, and oversees the menu with chef de cuisine Brett Mitchell.

Lucas Local is located in an unassuming former house on Route 25 in Newtown that was the former home of a frozen yogurt shop. The interior space is far roomier and more intriguing than what you'd expect from the outside. While there are multiple rooms, the place is open and interconnected, with cozy dining corners and a fireside feel helped by design touches such as wood beams from Connecticut



Shellfish is delivered to the restaurant daily from coastal suppliers.

tobacco farms. Ample parking is behind the building, not easily visible from the front.

In addition to the food, the cocktail program overseen by Sarah Nuccitelli is a highlight. With the ongoing resurgence of interest in cocktails, having a drinks menu that truly stands out is difficult, but Lucas Local's truly does. One Bad Apple, made with apple bourbon, ginger beer and apple cider, was a warm drink perfect for fall and winter, and the Sappy Old Fashioned Guy with Taconic Distillery maple bourbon and maple-infused foam from whipped egg whites was a showstopper.

For dessert, Cappelletti says they like to keep it simple with the main focus being ice cream from Newtown's acclaimed Ferris

Acres Creamery. Of the many desserts I have consumed while on the job for this magazine, these rank among the best: after all, what's better than great ice cream?

In the summer, Cappelletti hopes to plant a garden behind the restaurant and continue to incorporate local ingredients. Currently, Lucas Local is open Tuesday through Saturday for dinner, with lunch on Thursday and Friday, and brunch on Sunday.

Lucas Local

48 S. Main St., Newtown
203-491-2992, lucaslocalct.com

Hours: Tue. & Wed. 4-10 p.m., Thu. & Fri. noon-10 p.m., Sat. 3-10 p.m., Sun. 11 a.m.-4 p.m., Mon. closed.

Wheelchair accessible

For Valentine's Day we've taken a closer look at some of our favorite restaurants at hotels. Here you'll find fancy spots and chic modern lodgings as well as cozy dining rooms in grand old inns. Forget flowers and chocolate, we're talking caviar and crème brûlée.

Hotel Dining Destinations

BY ERIK OFGANG,
MICHAEL LEE-MURPHY
AND ALBIE YURAVICH

LUCKYBUSINESS/ISTOCK/THINKSTOCK

ARTISAN AT DELAMAR HOTEL

West Hartford and Southport

Artisan is the in-house restaurant at Delamar West Hartford and Delamar Southport. An evening at either location will not leave your date disappointed. Both spots offer French cuisine and elevated American food in a romantic, elegant setting. The vibe at both is modern but has many elements of old-school charm like the hotels they're found in. The West Hartford dining room features white tablecloths and a striking mural of lush, larger-than-life grape vines. Bite into dishes such as the rigatoni con le sarde, house-made pasta with a sardine-powered sauce, or roasted baby beets or foraged mushrooms. Make sure to save some room for the delicate-yet-decadent desserts, a highlight of the meal. The Delamar in Greenwich Harbor is also one of Connecticut's nicest hotels and is home to l'escale restaurant.

West Hartford: 860-937-2525, artisanwesthartford.com

Southport: 203-307-4222, artisansouthport.com

TERRA OF DANBURY AT HOTEL ZERO DEGREES

Danbury

With its cosmopolitan mix of country-lodge chic and hipster cool, Hotel Zero Degrees brought much-needed variety to Danbury's overnight lodging options when it opened in late 2016. The restaurant at the hotel, Terra of Danbury, was also a breath of fresh air. Large, roomy and bursting with big-city cool, it is a great place to enjoy barrel-aged cocktails or wine. The Italian food served includes specialties such as the goat cheese blintz, eggplant parmigiana and an assortment of meats and fishes. The original Terra Ristorante Italiano is in Greenwich, and there are Hotel Zero Degrees locations in Stamford and Norwalk. The Goodwin hotel in Hartford is run by the same company.

203-730-9595, zhospitalitygroup.com/terradanbury

HEIRLOOM AT THE STUDY AT YALE

New Haven

Eat like an Ivy League elite at Heirloom, the restaurant at The Study at Yale, the 124-room hotel on Yale's campus. The Study boasts that its "guests are mature, educated, accomplished," and the essence of the hotel is "intellectual, stylish, restful, yet not too serious." This comes across at the Heirloom, as well, which features coastal and New England cuisine, much of it farm fresh. Prices are high, but local farms are sourced. During a recent visit, dishes were hit or miss — mussels and fries were excellent, and a grass-fed burger made with Connecticut meat was solid but not worth the \$18 price tag — but the ambiance was pure "Yale" and the restaurant would be a great start to an overnight in New Haven.

203-503-3919, heirloomnewhaven.com

Hotel Zero Degrees

PHOTO: CAROL KALIFF



THE RESTAURANT AT WINVIAN FARM

Morris

Truly an I-can't-believe-this-is-in-Connecticut destination, Winvian Farm is a resort unlike any other. Nineteen luxurious cottages are spread across the estate, including a treehouse with full amenities. The restaurant is equally grand. Dress code is smart casual — no T-shirts or jeans — and the seasonally rotating meals prepared by executive chef Chris Eddy are delicate and delicious. The restaurant's wine cellar features wines from 13 countries and 37 regions including biodynamic, sustainable and organic options. Your meal can be capped with a dessert flight prepared by award-winning pastry chef Selena Gearing. A trip to the restaurant paired with an overnight stay at the resort is a great winter warmup.

860-567-9600, winvian.com

THE TAVERN AT GRAYBARNS

Norwalk

The Silvermine Inn and Tavern, which had served restaurant and overnight guests for decades, closed its doors in 2014. GrayBarns at the Silvermine River opened last year in the same location, after

The Treehouse at Winvian Farm

PHOTO: JONATHAN OLSON

GrayBarns

PHOTO: KAITLYN LAUER



extensive renovations of the historic spot, which served as a coach stop during the 17th century. The new restaurant features the French and American creations of chef Ben Freemole, a graduate of Le Cordon Bleu in Portland, Oregon. There is also sourdough bread made by acclaimed Connecticut bread company Flour Water Salt Bread, which operates out of GrayBarns. There are only six suites, so make reservations early if you plan on spending the night at this charming retreat in the heart of Fairfield County.

203-580-1900, tavernatgraybarns.com

THE GRISWOLD INN

Essex

As one of the most historic institutions, let alone restaurants, in the state, the Griswold Inn is quintessential New England. Walking into Essex's "Gris," as it is affectionately known, is a bit like walking into a time machine. Old posters and artwork cover the walls, and the bar is something to behold. See if you can spot our favorite historic poster, from the Mississippi Riverboat Owners Association: "Gamblers and fancy women must report to the captain." We're not exactly sure what that means, but it illustrates the point that the Gris is from another era. Because the Gris is an inn, you can retire to your room afterward. It's a hospitality experience really like no other in Connecticut.

860-767-1776, griswoldinn.com

THE WHARF AT MADISON BEACH HOTEL

Madison

What could be more romantic than a seaside location that hosts some of the most stunningly beautiful weddings in the state? While winter may not seem like the best time to visit the hotel and its restaurant, The Wharf, you can actually score some good offseason deals on rooms. Even if you're not staying the night or the weekend, The Wharf and its seafood-focused menu and blue-and-white, nautical-themed dining room is worth a visit. A wrap-around deck offers superb views of the Sound, and believe it or not, there is year-round al fresco dining thanks to overhead heating lamps. Valentine's Day dinner specials — available Feb. 10-17 — feature an appetizer of steamed wild oysters, entrées including rack of wild boar, wild king salmon and smoked chicken and pancetta, as well as three sinful desserts.

203-245-1404, madisonbeachhotel.com

THE RESTAURANT AT THE OLD LYME INN

Old Lyme

If you know something of jazz, you know it's a mix of sticking to a script and exhibiting artistic freedom. Why are we talking about jazz? Well, because one of the best jazz clubs around, The Side Door, can be found in a corner of the Old Lyme Inn. Much like the sounds of this musical space, the menu at the inn's restaurant is known for following the rhythm of the seasons, while offering unique and creative flavor combinations using local ingredients. Fall entrées ranged from

the decadent truffle burger with grilled foie gras, a fried egg, balsamic aioli and tomato syrup on brioche roll, to prosciutto-wrapped monkfish with Dauphinoise potatoes, sautéed spinach and roasted garlic chorizo sauce. With 13 recently updated guest rooms, the inn provides an intimate stay, along with jazz stylings on Fridays and Saturdays to get you in the mood for romance. 860-434-2600, oldlymeinn.com

THE MAYFLOWER DINING ROOM AT THE GRACE MAYFLOWER INN & SPA

Washington

Similar to Winvian Farm, this woodland hideaway is where you go to get away from the reality of the everyday grind. Upon entering the gorgeously manicured 58 acres, you'll feel as if you've stepped onto a private country estate. And just like any respectable country estate, there are plenty of gardens here. Le Cordon Bleu-trained chef Isaac Olivo harvests several of his restaurant's ingredients from the kitchen garden, where mustard greens, heirloom tomatoes, eggplant, red and green bell peppers and a variety of herbs grow. Olivo has also cultivated strong relationships with local farmers to produce a tightly focused, yet adventurous, New England menu. For a more casual dining experience, try the Tap Room, featuring elevated, and still locally driven, pub fare. The Grace Mayflower also boasts luxurious spa amenities, with all manner of massages, treatments, an indoor pool and more at your disposal. 860-868-9466, gracehotels.com/mayflower

THE RESTAURANT AT THE INN AT WOODSTOCK HILL

Woodstock

This bed and breakfast dating back more than 200 years delivers the romantic goods. Polished silverware, linen tablecloths and fireside dining all make for an elegant dinner with someone special. The varied, thoughtful menu includes all the proteins you'd expect (cashew chicken breasts and heritage pork chop), along with a healthy helping of choices from the sea (sesame-seared salmon, ahi tuna steak and trout almondine). When you've had your fill, head back to one of the inn's 21 individually decorated guest rooms, six of which feature four-poster beds, and eight with cozy gas fireplaces. Perfect for some quiet time in the Quiet Corner. 860-928-0528, woodstockhill.com

Bourbon Maple

CONNECTICUT MAPLE SYRUP COMPANY WORKS WITH BREWERIES & DISTILLERIES



When people try Maple Craft Foods' bourbon barrel-aged maple syrup for the first time and taste the all-natural sweetness of the Vermont syrup layered with subtle smoke and caramel flavors imparted by aging in bourbon barrels, their reactions are often visceral, Dave Ackert says.

Watching new fans "ooh" and "ah" their way through this tasting is the best part of the job for Ackert, who owns the Newtown-based company along with his wife Eve, father Paul, and friend Bill Begany, of Begany Design.

Bourbon barrel maple is the company's flagship product, and though it does not contain alcohol, it is the offspring of the burgeoning craft beer and distilling industries in Connecticut.

To make it, Ackert buys spent bourbon barrels from Litchfield Distillery (bourbon must be made in a new charred oak barrel). Ackert can only use each barrel once or twice before the bourbon flavors he needs fade. He sells his used barrels to local breweries, who are eager to age beer in a maple-infused environment. Veracious Brewing Co. in Monroe has made beer from Ackert's spent maple barrels, and Thimble



DEREK T. STERLING

Island Brewing Co. in Branford used his spent barrels for its barrel-aged pumpkin porter.

Breweries and distilleries routinely trade barrels, and Ackert is happy to be part of the craft world's barrel-aging food chain. "I'm sort of here in the middle," he says. "It's the ultimate recycle-repurpose-reuse tool of the trade for anybody in this craft liquid business."

In addition to the bourbon maple, Maple Craft offers blueberry and salted caramel flavors. All are made with organic, all-natural ingredients. In 2016 bourbon barrel-aged maple syrup took first place at the 2016 Connecticut Food Association Specialty Food Competition.

The maple syrup can be used on waffles and pancakes, but Ackert encourages more usage: he tops his vanilla ice cream with the salted caramel maple syrup and sings the praises of each flavor as a coffee sweetener. "I'm not really trying to compete with maple syrup, the commodity. I'm really trying to compete with other sweeteners," he says.

Ackert was inspired to start the company a few years ago. His wife was offering swim lessons at their house, and when the ice cream truck visited the neighborhood there would be fights between kids and their parents over whether they could get a treat.

At the same time, each winter Ackert and his family were tapping maple trees in their yard and making enough maple syrup to last them the year. Ackert thought this syrup could power an equally tasty but healthier treat than ice cream. Often heralded as a superfood, maple has 65 antioxidants in it and a lower glycemic index than sugar.

With this in mind, Ackert and his partners started Fruple, a line of organic fruit pops powered by maple syrup. But they soon learned people in New England don't buy ice pops after October and started offering flavored maple syrup in order to have a viable winter product.

Today, Maple Craft Food products are available at many Stop & Shop and Big Y locations in Connecticut and nationally at Cabela's. You can also find the company's goods in specialty shops, including Litchfield Distillery.

Try some free samples at the Springfield On Tap craft beer festival in West Springfield, Massachusetts, on Feb. 3 and the Stamford Museum & Nature Center Maple Festival on March 3-4.

For beer and spirits lovers, this maple syrup is an interesting cousin. "We're all creating new opportunities for farmers," Ackert says of the craft liquid world. "We're creating new uses for farming products. Supporting farming traditions and farming is really important to me." | **ERIK OFGANG** | maplecraftfoods.com

dining guide

FEBRUARY 2018



Fairfield	70
Hartford	72
Litchfield	72
Middlesex	73
New Haven	73
New London	74
Tolland	75
Windham	75

Fairfield County

Archie Moore's Bar & Restaurant • American • RC Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 48 Sanford St., Fairfield, 203-256-9295 archiemoores.com. Open daily. L D LS, \$

Bar Sugo • Italian • EP RC This beloved Italian restaurant bills itself as the place where "modern Italian meets peasant food." That philosophy shines through in its delicious offerings. • 102 Wall St., Norwalk, 203-956-7134 barsugo.com. Open daily. D SB, \$\$, WA

Barbarie's Black Angus • American • EP RC Elegant yet cozy atmosphere offering high quality, dry-aged steak on premises, as well as seafood and appetizers paired with an extensive wine list. Expansive brunch, lunch and dinner menu • 5 Eagle St., Danbury, 203-826-7406 beststeakhousedanburyct.com. Open daily. L, D, SB, \$\$\$

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP RC Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 4180 Black Rock Tpke., Fairfield, 203-255-0800; 222 Summer St., Stamford, 203-348-4800; 515 West Ave., Norwalk, 203-854-5600 barcelonawinebar.com. Open daily. L D LS SB, \$\$

Basso Cafe • Mediterranean Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 bassobistrocafe.com. Closed Mon. L (Tues.-Sat.), D, \$\$\$

The Blind Rhino • American • EP RC Sports bar features a small but diverse and flavorful menu, plus a shuffleboard table and 27 big-screen TVs. • 15 N. Main St., Norwalk, 203-956-7243 theblindrhino.com. Open daily. L (Fri.-Sun.), D, SB, \$

Butcher's Best Country Market • Deli • RC Meats are hand-selected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 butchersbestmarket.com. Closed Sun. L, \$

Cactus Rose, Wilton • Latin American • EP Fresh, creative fusion of Latin American entrees and hand-crafted margaritas in a vibrant dining area complete with Southwestern decor and outdoor patio. • 5 River Road, Wilton, 203-762-8484 cactusrosewilton.com. Open Daily L D, \$\$, WA

The Capital Grille • Steakhouse • EP RC High-end steakhouse chain offering dry-aged steaks, fresh seafood and world-class wines. Reservations recommended. • 230 Tresser Blvd., Stamford, 203-967-0000 thecapitalgrille.com. Open daily. L (Mon.-Fri.) D, \$\$\$, WA

Coromandel Cuisine of India • Indian • RC Wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, 203-662-1213; 316 South Main St., Newtown, 203-426-7143; 68 Broad St., Stamford, 203-964-1010; 17 Pease Ave., Southport, 203-259-1213 coromandelcuisine.com. Open daily. L D SB, \$\$, WA

The Cottage • New American • EP RC Creative take on American cooking offers a seasonal menu of hand-crafted dishes, inspired by techniques and cultures from various regions around the globe. Reservations recommended. • 256 Post Road E, Westport, 203-557-3701 thecottagewestport.com. Closed Mon. L, D, SB, \$\$\$, WA

Crave • American • RC Dishes like eggplant stack, fish tacos, the Crave 52 Burger, meatball and lobster ravioli are served in an atmosphere that provides a seamless extension from elegant dining into a stylish, attractive bar setting. • 52 Sanford St., Fairfield, 203-292-8080 crave52.com. Open daily. L D SB, \$\$, E, WA

Ecco Rooftop Eatery • American • EP Casual and seasonal American cuisine in an airy, light-filled space with a retractable glass roof for al fresco dining. • 8 P T Barnum Square, Bethel, 203-744-7500 eccorooftop.com/. Closed Tues. L D SB, \$\$

Edo II • Asian • EP Korean and Japanese fare served up in a cozy atmosphere. • 32 Padanaram Road, Danbury, 203-743-8799. Closed Mon. L (Tues.-Sat.) D, \$\$

Elm • American World-class chef Brian Lewis makes culinary magic here — with the freshest local, top-quality ingredients — in an elegant minimalist environment. And there's a great Sunday brunch. • 73 Elm St., New Canaan, 203-920-4994 elmrestaurant.com. Closed Mon. D SB, \$\$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza • EP While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 pepespizzeria.com. Open daily. L D, \$, WA

Frank Pepe Pizzeria Napoletana • Pizza • EP RC The original home of New Haven-style thin-crust pizza, cooked in a coal-fired brick oven which is carefully replicated in Pepe's satellite locations. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 pepespizzeria.com. Open daily. L, D, \$, WA

Homestead Inn — Thomas Henkelmann • French Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 homesteadinn.com/thomas-henkelmann. Closed Sun.-Mon. L (Tues.-Fri.), D, \$\$\$

Hoodoo Brown BBQ • American • EP RC This laid-back barbecue bar and restaurant features a delicious blend of Texas, Kansas City, Carolina and other styles that will leave you craving more. • 967 Ethan Allen Hwy., Ridgefield, 203-438-6033 hoodoobrownbbq.com. Closed Mon. D, \$\$, WA

Ichiro • Sushi Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 ichirodanbury.com. Open daily. D, LS (Fri.-Sat.), \$\$

Jesup Hall • American • EP Diverse and ingredient driven, the menu is constantly changing and the food is difficult to label but consistently intriguing. • 90 Post Road E., Westport, 203-557-6198 jesuphallwestport.com. Closed Sun. & Mon. D, \$\$\$, WA

Joseph's Steakhouse • American • EP Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 josephssteakhouse.com. Open daily. L (Mon.-Fri.) D, \$\$\$, WA

Kawa Ni • Asian • EP RC A creative interpretation of pan-Asian cuisine and culture, styled after a Japanese pub and using locally grown ingredients. • 19A Bridge Square, Westport, 203-557-8775 kawanwestport.com. Closed Mon. L (Tues.-Sat.) D LS (Tues.-Sat.), \$\$\$

Kolam • Indian • EP RC Offers up a wide variety of regional Indian cuisines. • 316 S Main St., Newtown, 203-426-7143 kolamrestaurant.com. Open daily. L, D, \$\$, WA

Kotobuki Japanese Cuisine • Sushi • RC Rated "one of the best sushi restaurants" by Zagat for the past two decades, Kotobuki offers high-quality, classically prepared and authentic Japanese food. • 457 Summer St., Stamford, 203-359-4747 kotobukijapaneserestaurant.com. Closed Mon. L (Tues.-Fri.) D, \$\$

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: \$ — inexpensive (under \$15); \$\$ — moderate (\$15-\$25); \$\$\$ — expensive (over \$25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); EP = 2018 Experts' Pick; RC = 2018 Readers' Choice.

Local Kitchen and Bar • American Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 sonolocal.com, fairfieldlocal.com. Open daily. L D SB, \$\$, WA

Lucas Local • Seafood • 48 S. Main St., Newtown, 203-491-2992 lucaslocalct.com. Closed Mon. L (Thurs. & Fri.) D SB, \$\$\$, WA

Mecha Noodle Bar • Asian • RC Serves some of Asia's most comforting dishes, from Vietnamese pho to Japanese ramen and riffs on food that can be found in the streets of Southeast Asia. • 116 Washington St., South Norwalk, 203-295-8718; 1215 Post Road, Fairfield, 203-292-8222 mechanoodlebar.com. Open daily. L D, \$

Mezon • Mexican • RC An inventive fusion of Spanish, Latin American, and Caribbean-inspired dishes to transport you to a time of tradition, passion, flavor and soul. • 56 Mill Plain Road, Danbury, 203-748-0875 mezonct.com. Open daily. L D SB, \$

New Wok • Chinese • RC Chinese dishes such as Fisherman's Casserole and Crispy Walnut Shrimp & Chicken draw inspiration from Szechuan, Hunan, Malaysian, and Thai cuisine. • 228 S Main St # D16, Newtown, CT 06470, 203-270-3738 newwokrestaurant.weebly.com. Open daily. L, D, \$, WA

Nostrano Italian Eatery • Italian • RC Authentic Italian food in a comfortable atmosphere. Dine-in (BYOB) or carryout. • 179 Main St., Monroe, 203-880-5456 nostranoeatery.com. Closed Mon. L, D, \$, WA

Nouveau Monde Wine Bar & Bistro • American • EP RC This stylish bistro serves elevated American comfort food with an elegant ambience. Seasonal entrées are served with a wine list of over 40 wines by the glass and 130 by the bottle, along with a curated craft beer, spirits, port and sherries list. Brunch served on Sundays. • 6 Washington Ave, Sandy Hook, 203-491-2723 nouveau-monde-wine-bar.com. Open daily. D, SB, \$, WA

Pho Vietnam • Vietnamese • RC A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 phovietnamrestaurant.com. Open daily. L D, \$, WA

Pink Sumo • Sushi • RC Specializes in world-class sushi and sashimi, using only the freshest seafood and ingredients. • 4 Church Lane, Westport, 203-557-8080 pinksumo.com. Open daily. L D, \$

PizzaGo • Pizza • EP This converted gas station offers up personal-sized specialty pizzas ranging from traditional to brunch and dessert pies. • 1625 Stratford Ave., Stratford, 203-612-7520 pizzacostatradford.com. Closed Mon. L D LS, \$, WA

Positano Ristorante • Italian This restaurant has been owned and operated by the Scarpati family for more than 15 years. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 positanosrestaurantwestport.com. Open daily. L D SB, \$, E

Red Rooster Pub • American • RC American comfort food and family fare such as steaks, burgers, pizza, chops, ribs and much more, served in a rustic decor atmosphere. • 160 S. Main St., Newtown, 203-270-0788 redroosterpubnewtown.com. Open daily. L, D, \$

Roberto's • Italian Excellent Italian food with attentive service, plus catering and a full-service banquet facility. • 505 Main St., Monroe, 203-268-5723 robertosmonroe.com. Open daily. L (Sun.), D, \$

Sale e Pepe Contemporary Italian Bistro • Northern Italian • RC Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, 203-426-0805 salepepererestaurant.com. Open daily. L D, \$, WA

The Schoolhouse at Cannondale • American • EP With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. • 34 Cannon Road, Wilton, 203-834-9816 schoolhouseatcannondale.com. Closed Mon. L (Fri., Sat) D (Wed., Fri., Sat.) SB, \$\$\$

The Sitting Duck Tavern • American Neighborhood tavern committed to using regionally and locally grown produce and products. • 3694 Main St., Stratford, 203-873-0871 sittingducktavern.com. Open daily. L D LS SB, \$

The Spinning Wheel • American • RC Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a newly renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, 203-664-4000 swredding.com. Open daily. L (Thurs.-Sat.) D, \$\$\$, WA

Tequila Mockingbird • Mexican The food here is made with traditional ingredients when possible, including imported chiles. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. • 6 Forest St., New Canaan, 203-966-2222 tequilamockingbirdinc.com. Open daily. D, \$

Thai Delight • Thai • RC Traditionally prepared Thai offerings such as Thai Mango Chicken, Wild Boar Basil and Mango Fish Curry. • 133 Mt Pleasant Rd, Newtown, 203-426-0674 thaidelightnewtown.com. Open daily. L (Mon.-Fri.), D, \$, WA

Thai Spice, Norwalk • Thai • RC Traditional Thai recipes including Pad Thai, Big Bowl Soup, Summer Shrimp Rolls and Papaya Salad. • 345 Main Ave, Norwalk, 203-846-3533 thaispicenorwalk.com. Open daily. L, D, \$, WA

Toro • Sushi • EP RC Open sushi bar, plus Japanese, Chinese and hibachi menu in a modern Asian decorated atmosphere. • 28 Churchill Road, Newtown, 203-364-0099 bestasianfoodnewtown.com. Open daily. L, D, \$

Wafu Asian Bistro • Asian Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 wafuasianbistro.com. Open daily. L D, \$

Walrus + Carpenter • Barbecue • EP Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 walruscarpenterct.com. Open daily. L D, \$, WA

Washington Prime • American • EP RC The land and sea menu has elements of Americana with cross-cultural influences. The restaurant also boasts an impressive beverage program. • 141 Washington St., South Norwalk, 203-857-1314 washingtonprime.com. Open daily. L (Wed.-Sun.) D, \$, WA

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Hartford County

2 Hopewell Bistro & Bar • New American • EP This upscale bistro serves all natural meats, cut and portioned daily on premise, and fresh ocean seafood in a sophisticated yet casual atmosphere. Reservations recommended. • 2 Hopewell Road, South Glastonbury, 860-633-9600 2hopewell.com. Closed Mon. D, \$\$\$, E, WA

@ the Barn • American This 170-seat, 4,000-square-foot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 atthebamgranby.com. Closed Mon. L D (Tues.-Sun.), \$\$, WA

b Glastonbury • Burgers Gourmet burgers and a wide selection of beers and bourbons. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737 planbburger.com. Open daily. L D LS, \$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP RC Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 971 Farmington Ave., West Hartford, 860-218-2100 barcelonawinebar.com. Open daily. L (Mon.-Sat.) D LS, \$\$, E, WA

Carbone's Kitchen • Italian Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, 860-904-2111 carboneskitchen.com. Open daily. L (Mon.-Fri.) D, \$\$, WA

Carbone's Ristorante • Italian Dishes at this old-school, fine-dining Italian restaurant include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano. • 588 Franklin Ave., Hartford, 860-296-9646 carbonesct.com. Closed Sun. L (Mon.-Fri.) D, \$\$\$, WA

J. Timothy's Taverne • Gastropub • EP RC This historic pub offers up casual fare such as the famous "dirt wings," prime rib, chicken pot pie, tater tot poutine and French onion soup. • 143 New Britain Ave., Plainville, 860-747-6813 jtimothys.com. Open daily. L D LS, \$\$, WA

Max Downtown • American Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. • 185 Asylum St., Hartford, 860-522-2530 maxrestaurantgroup.com. Open daily. L (Mon.-Fri.) D LS, \$\$\$, WA

Max Fish • Seafood Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 maxfishct.com. Open daily. L (Mon.-Sat.) D LS, \$\$

Max's Oyster Bar • Seafood • RC Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city oyster bar. • 964 Farmington Ave., West Hartford, 860-236-6299 maxrestaurantgroup.com/oyster. Open daily. L, D, LS (Sat.), \$\$\$

ON20 • Contemporary French / American • EP RC Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, 860-722-5161 ontwenty.com. Closed Sun. L (Mon.-Fri.) D (Wed.-Sat.), \$\$\$, E

Ruth's Chris Steakhouse • Steak Billed as "the steak that speaks for itself" the steaks served here are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 ruthschris.com. Open daily. L (Sun.) D, \$\$\$, WA

Trumbull Kitchen • American "Global comfort food" is served at communal tables at this sophisticated city brasserie. • 150 Trumbull St., Hartford, 860-493-7417 maxrestaurantgroup.com. Open daily. L (Mon.-Sat.) D LS, \$\$, E

Vinted Wine Bar & Kitchen • Tapas This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford, 860-206-4648 vintedwinebar.com. Open daily. D, \$\$, WA

Zohara • Mediterranean • EP Flavors of the Mediterranean, particularly Middle Eastern flavors, in an upscale setting alongside craft cocktails featuring Mediterranean-inspired spices, and wines from the region. • 991 Farmington Ave., West Hartford, 860-955-0300 zoharact.com. Open daily. L D LS (Tues.-Sat.) SB, \$\$, WA

Litchfield County

The Cookhouse • Barbecue "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 thecookhouse.com. Open daily. L D, \$\$, WA

The Hopkins Inn • Austrian/American • EP A country inn with an Old World atmosphere known for wiener schnitzel, backhendl and fresh-caught trout. • 22 Hopkins Road, Warren, 860-868-7295. Closed Mon. B L (Tues.-Sat.) D, \$\$\$

Litchfield Saltwater Grille • Seafood Casual and fine dining with seafood, raw bar, meat, vegetarian and kids menu options. Happy hour is Mon.-Fri 4-6 p.m., and the lounge is open late Fri. & Sat. Outdoor patio and private dining available. • 26 Commons Drive, Route 202, Litchfield, 860-567-4900 litchfieldsaltwatergrille.org. Open daily. \$\$, E, WA

Mountainside Café • Farm to Table Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 mountainside.com/cafe. Open daily. B L D SB, \$, WA

The Restaurant at Winvian Farm • French • EP Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Mon.-Tues. L D, \$\$\$, WA

The White Hart • Farm to Table • EP High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 whitehartinn.com. Open daily. L D SB, \$\$, WA

The White Horse Country Pub • American • EP RC Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones — shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 whitehorse-countrypub.com. Open daily. L D SB, \$\$\$, WA

Winvian • American Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an eclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Tues. L (Sat.-Sun.), D (Wed.-Mon.), \$\$\$

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Middlesex County

Angelico's Lake House • American Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, 860-267-1276 angelicoslakehouse.com. Open daily. L D LS SB, \$\$, E, WA

Baci Grill • Modern Italian Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Road, Cromwell, 860-613-2224 bacingrill.com. Open daily. L D LS, \$\$, E, WA

Celtic Cavern • Gastropub Middletown's first-ever gastropub, featuring 18 beers on tap and a dynamic menu designed to tempt every palate. • 45 Melilli Plaza, Middletown, 860-894-2954 celticcavern.com. Open daily. L, D, \$\$

Chester's Barbecue • Barbecue • EP RC Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St., Clinton, 860-669-6868 chestersbbq.com. Open daily. L D, \$\$

Christy's • American • RC All-day breakfast is the big draw here, particularly the wide selection of specialty pancakes, but lunch and dinner are served as well. • 1261 Boston Post Road, Westbrook, 860-399-4211 facebook.com/CristysWestbrook. Open daily. B, L, D, SB, \$, WA

Cuckoo's Nest • Mexican • RC Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for more than 35 years. • 1712 Post Road, Old Saybrook, 860-399-9060 cuckoosnest.biz. Open daily. L D SB, \$\$, E, WA

Dattilo Fine Italian at Water's Edge Resort and Spa • Italian Enjoy spectacular ocean views and Italian specialties like veal romano, wild mushroom arancini and lobster ravioli. And don't forget the award-winning Sunday brunch. • 1525 Boston Post Road., Westbrook, 860-399-5901 watersedgesortandspa.com. Open daily. B L D SB, \$\$\$, E

Eli Cannon's Tap Room • Beer Bar • EP The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 eliccannons.com. Closed Mon. L (Fri.-Sun.) D LS, \$\$\$, WA

The Griswold Inn • American The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. • 36 Main St., Essex, 860-767-1776 griswoldinn.com. Open daily. L D SB, \$\$\$, E, WA

Haywire Burger Bar • Burgers • EP RC Gourmet, ground in-house Black Angus burgers can be paired with one of 28 rotating craft beers or a selection from the extensive wine list. • 730 Boston Post Road, Westbrook, 860-391-8479 haywireburgerbar.com. Open daily. L, D, \$, WA

Iguanas Ranas Taqueria • Mexican Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 iguanasranastaqueria.com. Closed Sun. L D, \$

It's Only Natural (ION) Restaurant • Vegetarian • EP RC Vegan/vegetarian offerings with a Southwestern bent, plus a full organic bar. • 606 Main St., Middletown, 860-346-9210 ionrestaurant.com. Open daily. L, D (Mon.-Sat.), SB, \$\$\$

La Foresta • Italian This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. Lunch served Mon.-Fri. 11:30-2:30. • 163 Route 81, Killingworth, 860-663-1155 laforestarestaurant.com. Open daily. L (Mon.-Fri.) D, \$\$\$, WA

Lenny & Joe's Fish Tale • Seafood • RC This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 liffishtale.com. Open daily. L D, \$\$, WA

Liv's Oyster Bar & Restaurant • Seafood • EP RC Liv's is a stylish, small neighborhood restaurant housed in an old movie theater. Stonington sea scallops, wild salmon, organic chicken and heirloom vegetables top the menu. • 166 Main St., Old Saybrook, 860-395-5577 livsoysterbar.com. Closed Tues. D, \$\$, WA

Luce • American • EP Have your aged steaks grilled over wood chips—there are 20 types to choose from. Offers seafood, an extensive wine list and a great bar atmosphere. • 98 Washington St., Middletown, 860-344-0222 lucect.com. Open daily. L D LS, \$\$\$, WA

Luigi's • Italian Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 luigis-restaurant.com. Closed Mon. (except in July and Aug.) D, \$\$, WA

Mondo • Pizza This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 mondomiddletown.com. Open daily L D, \$\$, WA

Puerto Vallarta • Mexican • RC Authentic, traditional Mexican cuisine is prepared fresh daily — sometimes even at your table — mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 puertovallartausa.com. Open daily. L D, \$\$\$

Taino Smokehouse • Barbecue • EP Their pork, beef and chicken products are wood smoked in Taino's large Ole Hickory Pits smoker. Seating opens up to the large backdoor patio in season. • 482 South Main St., Middletown, 860-358-9828 tainosmokehouse.com. Closed Mon. L, D, \$, WA

Westbrook Lobster • Seafood • RC Offers the freshest fish possible in dishes ranging from baked stuffed lobster to teriyaki-grilled salmon to seafood paella. • 346 E. Main St., Clinton, 860-664-9464; 300 Church St., Wallingford, 203-265-5071 westbrooklobster.com. Open daily. L D, \$\$\$, WA

New Haven County

Adriana's • Italian Old-fashioned Italian fare, served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 adrianasnewhaven.com. Open daily. L (Mon.-Fri.), D, LS (Fri.-Sat.), \$\$, WA

Archie Moore's Bar & Restaurant • American • RC Casual pub-style dining with burgers, nachos and salads. And don't miss the award-winning buffalo chicken wings. • 188½ Willow St., New Haven, 203-773-9870; 39 N. Main St., Wallingford, 203-265-7100; 15 Factory Lane, Milford, 203-876-5088; 17 Elizabeth St., Derby, 203-732-3255 archiemoores.com. Open daily. L D LS, \$

Baja's • Mexican • EP Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, \$\$\$, WA

Bar Bouchee • French • EP RC Inspired by the neighborhood bistros of Lyon, France — known as bouchons — the menu features authentic French bistro classics as well as innovative cocktails and a carefully selected wine list. • 8 Scotland Ave., Madison, 203-318-8004 barbouchee.com. Open daily. D, \$\$\$

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP RC Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 155 Temple St., New Haven, 203-848-3000 barcelonawinebar.com. Open daily. D LS SB, \$\$\$, WA

Bella'Gio • Italian • RC Classic and original recipes served up with the freshest ingredients and paired with a full variety of wine, beer and liquor. Patio dining available. • 835 W. Main St., Cheshire, 203-439-9175 bellagioc.com. Open daily. L (Mon.-Sat.) D, \$\$\$, WA

Bin 100 • Mediterranean Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 bin100restaurant.com. Open daily. D SB, \$\$, E, WA

Bistro Mediterranean • Mediterranean • RC This casual and relaxed restaurant has Spanish and Mediterranean influences and offers a variety of beloved dishes including scallops parrilla, paella and brussels sprout salad. • 383 Main St., East Haven, 203-467-2500 bistromediterraneanandtapasbar.com. Open daily. L D, \$\$\$, WA

Ceviche • Latin Fusion Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 cevichelatinkitchen.com. Closed Mon. L (Wed.-Thurs.) D LS, \$\$\$, WA

Chip's Family Restaurant • American Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065 chipsrestaurants.com. Open daily. B L D, \$

Claire's Corner Copia • Vegetarian • EP RC Café-style spot offering globe-trotting dishes like organic-mushroom crêpes, Bengal curry, Irish breakfast and Lithuanian coffee cake. • 1000 Chapel St., New Haven, 203-562-3888 clairescornercopia.com. Open daily. B L D SB, \$, WA

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dining guide | new haven county

Consiglio's Restaurant • Classic Italian Family-owned and -run for more than 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 consiglios.com. Open daily. L (Tues.-Fri., Sun.) D, \$

Dew Drop Inn • Pub Grub • EP RC Casual pub and grill known for its burgers, wide selection of craft beers and Peanut Butter & Jelly Chicken Wings. • 5 North Ave., Derby, 203-735-7757 facebook.com/Dewdropinnct. Open daily. L, D, LS, \$, \$, WA

Dino's Seafood • Seafood This family-run favorite of local North Haven diners for more than four decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 dinosseafood.com. Closed Mon. L D, \$, WA

Domenic & Pia Downtown Pizzeria • Pizza • EP Enjoy the pizza made with simple, straightforward ingredients, or go for one of their signature subs. • 3 Brook St., Waterbury, 203-753-3401 facebook.com/domenickandpiadowntownpizzeria. Closed Sun. L D, \$

Elm City Social • American • EP Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 elmcitysocial.com. Open daily. L D, LS, \$, \$, WA

Frank Pepe Pizzeria Napoletana • Pizza • EP While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

Frank Pepe Pizzeria Napoletana • Pizza • EP RC The original home of New Haven-style thin-crust pizza, cooked in a coal-fired brick oven which is carefully replicated in Pepe's satellite locations. • 157 Wooster St., New Haven, 203-865-5762; 130 Reidville Drive, Waterbury, 475-235-2145 pepespizzeria.com. Open daily. L D, \$, \$, WA

G-Zen • Vegetarian • EP RC Focused on green business ethics, G-Zen offers up locally sourced vegetarian, vegan, organic and sustainable cuisine. • 2 E. Main St., Branford, 203-208-0443 g-zen.com. Closed Sun.-Mon. L (Sat.), D, \$, \$, E

Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 geronimobarandgrill.com. Open daily. L (Mon.-Sat.) D, \$

Heirloom • Modern Continental Seasonal Farm & Coastal menu draws its inspiration from the New England pantry with fresh ingredients sourced from regional heritage growers and artisan suppliers. Expansive international wine collection. • The Study at Yale, 1157 Chapel St., New Haven, 203-503-3919 heirloomnewhaven.com. Open daily. B L (Mon.-Sat.) D SB, \$, \$, WA

Home • American Whether in the main "dining room" or the "living room" lounge, Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 homerestaurantct.com. Closed Mon. L D, \$, \$, E

L'Orcio • Contemporary Italian This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 lorcio.com. Closed Mon. L (Fri.) D, \$

La Tavola Ristorante • Classic Italian • EP Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, 203-755-2211 latavolaristorante.com. Open daily. L D, \$, \$, WA

Lenny & Joe's Fish Tale • Seafood • RC This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 501 Long Wharf Drive, New Haven, 203-691-6619; 1301 Boston Post Road, Madison, 203-245-7289 lffishtale.com. Open daily. L D, \$, \$, WA

Mamoun's • Middle Eastern • RC Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 mamouns.com. Open daily. L D LS, \$, WA

Midnight Ramen • Asian • RC From 11 p.m. to 3 a.m. Fri. & Sat., Anya Sushi serves authentic Japanese Ramen, as well as varieties of sake, wine and Japanese beer. • 1150 Chapel St., New Haven, 203-891-6716 midnightramen.com/. Fri. & Sat. only LS, \$, WA

Modern Apizza • Pizza • EP RC Classic New Haven destination for brick-oven pizza and calzone. • 874 State St., New Haven, 203-776-5306 modernapizza.com. Closed Mon. L, D, \$, WA

Olea • Spanish • EP RC World-class, full-service Spanish restaurant, with a fun tapas bar. • 39 High St., New Haven, 203-780-8925 oleanewhaven.com. Closed Sun. D, \$\$\$, WA

Park Central Tavern • American The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, 203-287-8887 parkcentraltavern.com. Open daily. L D, \$, WA

The Place • Seafood • EP RC Outdoor restaurant where seafood is cooked over an 18-foot fire pit. Open seasonally May-Sept. and weekends in Oct. • 901 Boston Post Road, Guilford, 203-453-9276 theplaceguilford.com. Open daily. L (Sat.-Sun.), D, \$, WA

Ristorante Luce • Classic Italian Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 ristoranteluce.net. Open daily. L (Mon.-Fri.) D, \$

Señor Pancho's • Mexican Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 senorpanchos.com. Open daily. L D SB, \$, E, WA

Shell & Bones Oyster Bar & Grill • Seafood • EP RC This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 shellandbones.com. Open daily. L D (Sat.-Sun.), \$\$\$

Spiga • Italian • RC Pair a small plate, entrée or brick-oven pizza with one of more than 30 wines on hand. • 136 Main St., New Canaan, 203-920-1351 eatataspiga.com. Open daily. L, D, LS (Fri. & Sat.), SB, \$, \$, WA

Union League Cafe • French • EP RC Designed to capture the conviviality and old-world charm of a Parisian brasserie — less formal, more lively, unpressured but with attention to memorable food, wine and service. • 1032 Chapel St., New Haven, 203-562-4299 unionleaguecafe.com. Closed Sun. L (Mon.-Fri.), D, \$\$\$

New London County

Bleu Squid • American A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 dessertsmysticct.com. Open daily. L, \$, WA

Caffé NV • Greek • RC Favorites include pasta a la Philip and shrimp Saganaki at this restaurant with stained-glass windows and brick walls. • 57 Boston Post Road, Waterford, 860-444-8111 cafenv.com. Closed Sun. L D LS, \$, \$, WA

The Captain Daniel Packer Inn • American This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon. • 32 Water St., Mystic, 860-536-3555 danielpacker.com. Open daily. L D, \$\$\$, WA

Chester's Barbecue • Barbecue • EP RC Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 943 Poquonnock Road, Groton, 860-449-6868 chestersbbq.com. Open daily. L D, \$

Flanders Fish Market & Restaurant • Seafood • RC Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clambakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 flandersfish.com. Open daily. L D SB, \$, \$, WA

Frank Pepe Pizzeria Napoletana • Pizza • EP While world-famous white clam pizza is the standout, any pie here is worth the wait. • Mohegan Sun, Uncasville, 860-862-8888 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

Frank Pepe Pizzeria Napoletana • Pizza • EP RC The original home of New Haven-style thin-crust pizza, cooked in a coal-fired brick oven which is carefully replicated in Pepe's satellite locations. • Mohegan Sun, Uncasville, 860-862-8888 pepespizzeria.com. Open daily. L D, \$, WA

Friar Tuck's Tavern • Pub Grub • RC A faithful tribute to the original idea of a "pub," with a warm atmosphere and unfussy, unpretentious, but hearty and filling food. • 15 Water St., Mystic, 860-572-6069 friartucksmytic.com. Open daily. L D LS, \$, \$, WA





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BEST FIRESIDE DINING - Connecticut Magazine









Kensington's at Norwich Inn • American A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, 860-425-3630 thespaatnorwichinn.com/kensingtons. Open daily. B L D SB, \$\$\$, E, WA

The Old Lyme Inn • American The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, 860-434-2600 oldlymeinn.com. Open daily. L D, \$\$\$, WA

Rebeka Fresh Pasta Restaurant • Italian • RC Authentic Italian pasta dishes, made fresh daily. • 135 Boston Post Road, East Lyme, 860-691-1155 rebekasfreshpastarestaurant.com. Open daily. L D, \$, WA

Rise, Mystic • American • RC Breakfast spot in a homey and comfortable atmosphere, offering both standard breakfast fare and some unique twists. Lunch is also available. • 10 Water St, Mystic, 860-415-9519 risemystic.com. Closed Tues. B L SB, \$, WA

S&P Oyster Co. • Seafood • RC Serving traditional New England seafood with a South American flair. Enjoy oysters on the half shell, PEI mussels, fresh cuts of fish and Creekstone Farms steaks grilled over hardwoods. • 1 Holmes St., Mystic, 860-536-2674 sp-oyster.com. Open daily. L D, \$, WA

Tolland County

Bidwell Tavern & Cafe • American This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Route 31), Coventry, 860-742-6978. Open daily. L D LS, \$\$, E, WA

The Blue Oak at the Nathan Hale Inn • American On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. B L D, \$\$\$

Camille's Wood Fired Pizza • Pizza • EP Pair the fresh pizzas, pastas and artisan dishes with a diverse selection of wines or craft beers. • 23 Fieldstone Commons, Tolland, 860-896-6976 camillespizza.com. Closed Mon. L, D, \$, WA

Lake View • Seafood / Italian Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, 860-498-0500 coventrylakeview.com. Open daily. L D, \$\$, E, WA

Rein's New York Style Deli-Restaurant • American • EP RC Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, 860-875-1344 reinsdeli.com. Open daily. B L D LS SB, \$, WA

True Blue Tavern at the Nathan Hale Inn • American Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. D, \$, WA

Windham County

The Courthouse Bar & Grille • American • EP Serves 20 great appetizers, plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. • 121 Main St., Putnam, 860-963-0074 courthousebarandgrille.com. Open daily. L D LS (weekends), \$, WA

The Flatbread Company, Canton • Pizza • EP Wood-fired, clay oven pizza made from organic and all-natural ingredients. • 110 Albany Turnpike #914, Canton, 860-693-3314 flatbreadcompany.com/canton/. Open daily. L, D, \$, WA

Hank's Restaurant • American A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Road, Brooklyn, 860-774-6071 hanksrestaurant.com. Open daily. L D, \$\$\$

The Heirloom Food Company • Vegan • EP Organic cafe & juice bar offering locally sourced, organic ingredients. • 630 N. Main St., Danielson, 860-779-3373 eatheirloomfood.com. Closed Sun.-Mon. B L, \$

The Inn at Woodstock Hill • American The menu at this historic estate includes shrimp-and-sea-scallop stir-fry and duckling à l'orange. • 94 Plaine Hill Road, Woodstock, 860-928-0528 woodstockhill.com. Open daily. L (Thurs.-Sat.), D SB, \$\$\$, WA

The Mansion at Bald Hill • American The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Road, South Woodstock, 860-974-3456 mansionatbaldhill.com. Closed Mon. D, \$\$\$, WA

Willimantic Brewing Co. / Main Street Café • Brew Pub This pioneering brewery is located within a historic U.S. Post Office building. Beers are brewed in full view of diners. Try the ale-steamed mussels. Other Connecticut craft beers available. • 967 Main St., Willimantic, 860-423-6777 willbrew.com. Open daily. L (Tues.-Sun.) D, \$\$, Waw



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BLACK HISTORY MONTH



Do Not Resist

Monday, February 12 at 10 p.m. on CPTV

Director Craig Atkinson puts viewers in the center of the action in this vital and influential exploration of the rapid militarization of the police in the United States.

Maya Angelou

Friday, February 16 at 10 p.m. on CPTV

Journey through the prolific life of the *I Know Why the Caged Bird Sings* author and activist who inspired generations with lyrical modern African-American thought. Features new interviews with Oprah Winfrey, Common, the Clintons, and others.

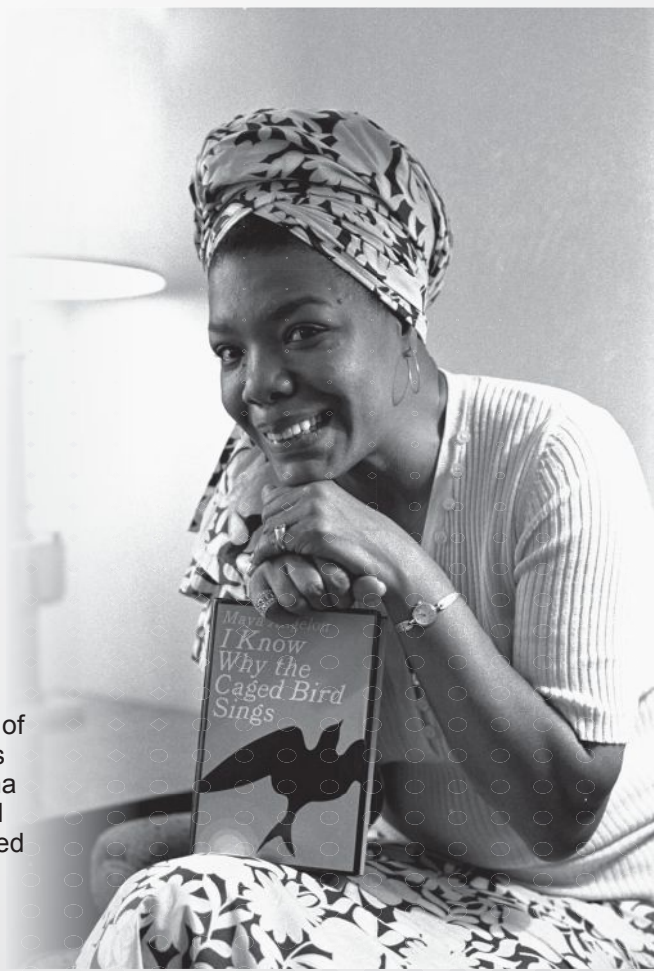
**American[®]
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We'll Meet Again: Freedom Summer

Tuesday, February 20 at 8 p.m. on CPTV

Join Ann Curry for the dramatic reunions of people who lost touch after the civil rights movement. Fatima hopes to thank Thelma for her courage in the face of racism, and Sherie searches for the friend who inspired her commitment to social justice.

FREEDOM SUMMER
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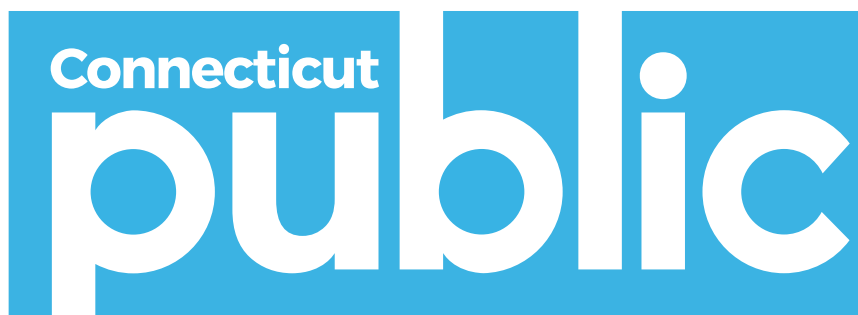


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PRESIDENT'S MESSAGE

In my monthly message, I usually share a few words about the new and exciting projects our organization is working on. This month, I have an especially big announcement to make! We believe that the future of our organization, and public media as a whole, has never been more promising or more important. In our highly competitive media landscape, CPTV and WNPR have experienced extraordinary growth in the last year; CPTV viewership has grown 47%, and WNPR listenership is up 27%. Your support of our mission and our programming is gratifying and demonstrates how the people of Connecticut rely on public media for the highest quality news, information, and entertainment.

But like all organizations, we need to evolve in order to remain relevant and bring the benefits of public media to new generations. So we at the Connecticut Public Broadcasting Network would like to share some news: We will be changing our name to simply "Connecticut Public."

Why the change? Two years ago, we embarked on a strategic process to define what the role of public media should be in Connecticut over the next 50 years. We conducted substantial research in order to determine what our current audiences value and what new audiences may be looking for. We realized that one of our challenges is that we do much more than many people know. After all, we provide television, radio, and digital content, as well as education programs, veterans vocational training, community events, and more. Having one name, instead of many, allows us to more efficiently communicate all of our offerings, while keeping the focus on the people – the public – we serve.

Beginning February 1, we will officially transition to our new name and brand. Our audiences can continue to count on us for the things they love: unbiased reporting and engaging storytelling on multiple platforms; a deep commitment to education and feeding our audiences' curiosity; the programming that makes these audiences cheer and reflect; and a focus on what makes Connecticut a special place to live. Viewers will still be able to find our television stations under the names Connecticut Public Television (CPTV) and CPTV Spirit, and WNPR will still be known as Connecticut Public Radio.

We are excited for this new chapter in our organization, and as always, we thank you, our members, for your support as we find new ways to offer even more content and even better experiences.

Jerry Franklin
President and CEO, Connecticut Public



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Pinkalicious & Peterrific

Weekdays at 9 a.m. beginning Monday, February 19 on CPTV Kids

Follow the adventures of Pinkalicious and her brother Peter in this brand new animated series. Pinkalicious is an artist at heart—and, like most creative people, she sees the world differently from others. She knows what she likes, and is not afraid to express herself—though she sometimes needs help from Peter and her neighborhood friends.



Independent Lens – Tell Them We Are Rising: The Story of Black Colleges and Universities

Monday, February 19 at 10 p.m. on CPTV

Explore the pivotal role that historically black colleges and universities (HBCUs) have played in shaping American history, culture, and national identity. Discover how these educational institutions have been a haven for black intellectuals, artists, and revolutionaries for over 150 years.



Independent Lens: Winnie Wednesday, February 7 at 10 p.m. on Spirit

Explore the life of Winnie Mandela and her struggle to bring down Apartheid, with intimate insights from those closest to her and testimony from the enemies who sought to extinguish her radical capacity to shake up the order of things.



American Creed

**Tuesday, February 27 at 9 p.m.
on CPTV**

Condoleezza Rice and David M. Kennedy team up across party lines to ask what ideals Americans share. Stories of unlikely activists, including baseball manager Joe Maddon, novelist Junot Diaz, and Marine Tegan Griffith, show communities striving to come together across deep divides.

Nature: The Last Rhino Wednesday, February 21 at 8 p.m. on CPTV

Meet Sudan, the last male northern white rhino, living in a Kenyan sanctuary under 24-hour armed guard. Trace his harrowing journey as scientists and animal experts race to save the species before it dies out forever.



THE GILDED AGE:

**American Experience
Tuesday, February 6 at
9 p.m. on CPTV**

Meet the titans and barons of the glittering late 19th century, whose materialistic extravagance contrasted harshly with the poverty of the struggling workers who challenged them. The vast disparities between them sparked debates still raging today.

Satisfy Your **Curiosity**

About Our
New Look



The future for public media has never been stronger or more important.

Access to in-depth news, information, education, and entertainment continues to be in high demand. However, the way people consume media has changed

It will be easier to see, hear, and engage

with our programming on all of our platforms. So now when you tune in or log in, you'll hear and see "Connecticut Public Radio" on WNPR, "Connecticut Public Television" on our TV channels

The Connecticut Public Broadcasting Network
has a new look and a simpler name:
"Connecticut Public."

since public broadcasting was created in the 1960s. Connecticut Public is making our programming more accessible in all the ways people want to watch, listen, and learn, from TV and radio to digital experiences like podcasts and streaming video and live events. Having one name, instead of many, will help us to communicate all our opportunities more efficiently and effectively.

(CPTV and CPTV Spirit), and "Connecticut Public Learning" on our educational products and services.

Connecticut Public will be available in the ways people want to connect with it, whether it's on-air, online, or even live.



So Many Ways to Stay Curious — on-air and online!

Connecticut Public Television (CPTV) One of the country's most respected PBS television stations, offering award-winning news and entertainment programming that informs, educates, entertains, and inspires,



Connecticut Public Learning Lifelong learning programs in journalism and digital media, serving teens, college students, adults, veterans, and educators, as well as internships to train tomorrow's top journalists.

Thinkalong Current Events for the Curious Classroom. A web-based learning program that engages students in civil discussions about current events. Thinkalong.org

The Island Next Door A reporting initiative of Connecticut Public Radio focused on the stories that link New England and Puerto Rico. Theislandnextdoor.wnpr.org

The Colin McEnroe Show Explores topics as unpredictable as they are fascinating, from politics, and literature to pop culture and religion.

NEXT Explores New England, one of America's oldest places, at a time of change with host John Dankosky.

Spirit A new public media television channel for the "doers," "makers," and "adventurers" who crave more action, edgier journalism and documentaries, and active ways to feed their curiosity.



Kids Broadcasting 11.5 hours of high-quality, trusted PBS children's television programs every weekday, and weekends from 6:30-8:30 a.m. PBS Kids 24/7 streams digital on-demand educational programming all day.



Connecticut Public Radio WNPR is Connecticut's public radio source for news, information, and entertainment on the FM dial, plus online streaming and podcasts. A leading news station in the National Public Radio system.



The New England News Collaborative Led by Connecticut Public Radio, this 8-station consortium of public media newsrooms produces multi-media coverage about the New England region.

Where We Live Where Connecticut can join the conversation about who we are and our place in the world. Hosted by Lucy Nalpathanchil.

The Wheelhouse Connecticut's best journalists come out of the political trenches every Wednesday for a spirited roundtable on the week's top stories.

Infinity Hall Live Great music, pure and simple. Produced by CPTV and filmed in Hartford's Infinity Hall Theater, *Infinity Hall Live* has featured passionate performers including Melissa Etheridge, Tedeschi Trucks Band, The Revivalists, and Barenaked Ladies. Ihlive.org



This "p" icon will appear on all our TV channels, online, and anywhere you find Connecticut Public.

Sharing Connecticut A series of video short stories that highlight and celebrate the unique people and places that contribute to the pulse and spirit of our state. View and share on Facebook @sharingct

The Faith Middleton Food Schmooze® Peabody Award-winning journalist Faith Middleton shares her culinary passions, including recipes and food tips.

The Kate Produced by CPTV, this national public television series is filmed in front of a live audience at the Katherine Hepburn Cultural Arts Center in Old Saybrook, CT. thekate.tv/org



Please let us know what you think at ctpublic.org/curiosity

Prime Time | February 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in **blue font**.
- Program or episode premiere indicated by a **P**. Live broadcasts indicated by a **L**.
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- This schedule is accurate as of press time; visit CPTV.org/schedule for the most up-to-date program schedule.

THU 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	You Are Cordially Invited - Highclere...	You Are Cordially Invited - Blenheim...	A Place to Call Home, Season 4 - Catch the Tiger  Regina's behavior spirals.		A Place to Call Home, Season 4 - All Good Things  Olivia chooses a new path.		Ask This Old House	This Old House
 spirit	Start Up	Craftsman's Legacy	This Old House Hour 		The Great British Baking Show, Season 3 - Part 6: Pastry		Martha Bakes	Baking with Julia
FRI 2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Midsomer Murders - Left for Dead, Part 2 The village of Dunstan has been shaken by a psychic's findings.		Grantchester, Season 3 on Masterpiece - Part 6 Sidney tries to right a wrong, as does Georgie.		Great Performances - NAS Live from the Kennedy Center: Classical Hip-Hop 		In Performance at the White House - The Smithsonian Salutes Ray Charles	
 spirit	Variety Studio: Actors on Actors  Jessica Chastain is interviewed.		Public Television Feature Film Collection - Laura  A detective is obsessed with a slain woman's portrait.			Hollywood Idols	Science Goes the Movies	On Story
SAT 3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Public Television Feature Film Collection - Casablanca  Cafe owner Rick (Humphrey Bogart) helps an old flame (Ingrid Bergman) and her husband (Paul Henreid) escape from Nazis in Morocco.				To Walk Invisible: The Brontë Sisters on Masterpiece Against all odds, the Brontë sisters wrote romantic novels in a male-dominated 19th-century world.			
 spirit	800 Words, Season 2 - Part 5  George's date is big news.		The Durrells in Corfu, Season 1 on Masterpiece - Part 1		Hinterland, Season 3 - Part 1  A local minister is killed.		Worricker: Salting the Battlefield on Masterpiece**	
SUN 4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Victoria, Season 2 on Masterpiece - Part 3: Entente Cordiale Victoria takes the royal court to France.		Victoria, Season 2 on Masterpiece - Part 4: Faith, Hope & Charity  Victoria has learned of the famine.		Queen Elizabeth's Secret Agents - Part 2  Robert Cecil battles for his spy network.		Midsomer Murders - Left for Dead, Part 2 (See CPTV, Feb. 2 at 8 p.m.)	
 spirit	Nature - Fox Tales Get a fascinating look at the secret lives of foxes.		10 Parks That Changed America Tour 10 breathtaking parks.		Lords of Nature: Life in a Land of Great Predators		The Mystery of Chaco Canyon Mysterious structures are explored.	
MON 5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Antiques Roadshow - New Orleans, Part 2  See great finds uncovered in the "Big Easy."		Antiques Roadshow - Jacksonville, Part 1 A Laurel & Hardy prop "Swiss Miss" horn is appraised.		Fake or Fortune - Gauguin  The team examines possible work by Paul Gauguin.		Secrets of the Dead - Van Gogh's Ear The night when the artist cut his own ear defines his turbulent life.	
 spirit	Born to Explore	Samantha Brown's... 	The Story of China - The Last Empire/Age of Revolution The First Opium War and the birth of today's China are examined.				Epic Adventures	Travelscope
TUE 6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	We'll Meet Again - Part 3: Lost Children of Vietnam  Long-separated people are reunited.		The Gilded Age: American Experience  In the closing decades of the 19th century, the U.S. grew quickly in both wealth and population. Explore this convulsive and transformative era.			You Are Cordially Invited - Highclere...		You Are Cordially Invited - Blenheim...
 spirit	NOVA - Petra: Lost City of Stone Experts carve a temple-tomb.		Time Scanners - Petra The experts scan the ancient city of Petra.		NOVA - Hagia Sophia: Istanbul's Secret Mystery		Secrets of the Dead - Carthage's Lost Warriors	



800 Words

Saturdays at 8 p.m. on Spirit

In this comedy-drama, recently widowed Sydney newspaper columnist George Turner (Erik Thomson) sets out to make a fresh start with his teenage children by moving to the tiny New Zealand town where he vacationed as a child. When the transition proves to be more difficult than he anticipated, George and his grieving family find themselves facing an uncertain future.

Prime Time | February 7-12

WED 7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Nature - Animals with Cameras, Part 2  Get a unique inside look at the animal kingdom.		NOVA - First Face of America  Take a risky dive to discover the skeleton of a prehistoric teenager.		Impossible Builds - Part 1: The Scorpion Tower  A complex skyscraper is constructed.		Antiques Roadshow - New Orleans, Part 2 (See CPTV, Feb. 5 at 8 p.m.)	
 spirit	The Pilgrims: American Experience The converging forces and events that led the pilgrims to cross the Atlantic in 1620 are explored.				Independent Lens - Winnie  Explore the life of Winnie Mandela and her struggle to end apartheid.		Film School Shorts	
THU 8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Dr. Blake Mysteries - The Price of Love A soldier is killed during a routine training exercise.		Masterpiece Mystery! - Poirot, Season 12: The Big Four Belgian super-sleuth Hercule Poirot investigates the shocking death of a Russian chess grandmaster.			Marley's Ghosts, Season 1 - Part 1	Ask This Old House	This Old House
 spirit	Start Up	Craftsman's Legacy	This Old House Hour 		The Great British Baking Show, Season 3 - Part 7: Victorian		Martha Bakes	Baking with Julia
FRI 9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Midsomer Murders - Midsomer Life, Part 1 A murder is connected to a local magazine owner.		Grantchester, Season 3 on Masterpiece - Part 7 The village searches when a boy goes missing.		The American Epic Sessions  In this special, Jack White and T Bone Burnett lead a recording session using a recording device from the 1920s.			
 spirit	The Highwaymen: American Masters		Public Television Feature Film Collection - Picnic  A handsome drifter (William Holden) provokes strong emotions in a small Kansas town.				Science Goes to the Movies	On Story
SAT 10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Viewers' Favorites* (Start: 7:30 p.m.) Sit back and relax with one of CPTV's most popular specials.		Public Television Feature Film Collection - Julia  Playwright Lillian Hellman (Jane Fonda) recalls World War II, her best friend (Vanessa Redgrave), and writer Dashiell Hammett (Jason Robards).			The Dr. Blake Mysteries - The Price of Love (See CPTV, Feb. 8 at 8 p.m.)		
 spirit	800 Words, Season 2 - Part 6  The summer people come to Weld.		The Durrells in Corfu, Season 1 on Masterpiece - Part 2		Hinterland, Season 3 - Part 2  (See CPTV Spirit, Feb. 3 at 10 p.m.)		Prime Suspect: Tennison on Masterpiece - Part 1**	
SUN 11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Victoria, Season 2 on Masterpiece - Part 4: Faith, Hope & Charity (See CPTV, Feb. 4 at 9 p.m.)		Victoria, Season 2 on Masterpiece - Part 5: The King Over the Water  Victoria and Albert take a holiday.		Queen Elizabeth's Secret Agents - Part 3  Cecil exposes the Gunpowder Plot.		Midsomer Murders - Midsomer Life, Part 1 (See CPTV, Feb. 9 at 8 p.m.)	
 spirit	Nature - Ireland's Wild River Tour the Shannon, Ireland's longest river.		Nature - Touching the Wild Walk among a herd of wild mule deer.		By All Rights  Can whales and dolphins be given legal rights?		My Wild Affair - The Seal Who Came Home	
MON 12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Antiques Roadshow - New Orleans, Part 3  Terrific new finds are discovered in Louisiana.		Antiques Roadshow - Jacksonville, Part 2 A map used by Robert E. Lee is showcased.		POV - Do Not Resist  This award-winning film explores the rapid militarization of police in the United States.			AfroPop - First Friday** 
 spirit	Born to Explore	Samantha Brown's... 	I'll Have What Phil's Having - Hong Kong		Richard Bangs' Adventures with Purpose - Hong Kong		Super Skyscrapers - The Vertical City	



NOVA: First Face of America

Wednesday, February 7 at 9 p.m. on CPTV

Take a risky dive into an underwater cave in Mexico to discover the 13,000 year-old skeleton of a prehistoric teenager. Follow forensic clues that reveal intimate details of her life and death, and how her people first ventured into North America.

Prime Time | February 13-18

TUE 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	We'll Meet Again - Part 4: Heroes of 9/11  People whose lives intersected on 9/11 are reunited.		The Bombing of Wall Street: American Experience  An unsolved 1920 bombing is explored.		Frontline - The Gang Crackdown 		POV - What Tomorrow Brings Go inside the first girls' school in a small Afghan village.	
 spirit	NOVA - Black Hole Apocalypse Take a mind-blowing voyage to the most powerful and mysterious objects in the universe.				Visioneer: The Peter Diamandis Story 		John Glenn: A Life of Service Glenn's incredible life is chronicled.	
WED 14	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Nature - Animals with Cameras, Part 3  (See CPTV, Feb. 7 at 8 p.m.)		NOVA - Great Escape at Dunkirk  Uncover the truth behind the myths of the "miracle of Dunkirk."		Impossible Builds - Part 2: Europe in the Desert  Sand islands undergo a transformation.		Antiques Roadshow - New Orleans, Part 3 (See CPTV, Feb. 12 at 8 p.m.)	
 spirit	Bonnie & Clyde: American Experience		A History Detectives Special - Who Killed Jimmy Hoffa?		Independent Lens - Accidental Courtesy An African-American musician meets with KKK members.			Karamu: 100 Years in... 
THU 15	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	The Dr. Blake Mysteries - A Difficult Lie A local newspaper reporter turns up dead.		Masterpiece Mystery! - Poirot, Season 12: Dead Man's Folly Poirot attends a grand party where a "murder hunt" game may turn out to be a real murder.			Marley's Ghosts, Season 1 - Part 2	Ask This Old House	This Old House
 spirit	Start Up	Craftsman's Legacy 	This Old House Hour 		The Great British Baking Show, Season 3 - Part 8: Patisserie		Martha Bakes	Baking with Julia
FRI 16	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Midsomer Murders - Midsomer Life, Part 2 (See CPTV, Feb. 9 at 8 p.m.)		Death in Paradise, Season 5 - The Complex Murder A man is shot on his boat while out at sea.		Maya Angelou: American Masters Journey through the life of the activist and author of such works as <i>I Know Why the Caged Bird Sings</i> .			
 spirit	Hollywood Idols	Hollywood Idols	Public Television Feature Film Collection - Julia (See CPTV, Feb. 10 at 9 p.m.)				Science Goes to the Movies	On Story
SAT 17	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Viewers' Favorites* (Start: 7:30 p.m.) Enjoy CPTV's specially curated Saturday night programming.		Public Television Feature Film Collection - Picnic (See CPTV Spirit, Feb. 9 at 9 p.m.)			The Dr. Blake Mysteries - A Difficult Lie (See CPTV, Feb. 15 at 8 p.m.)		
 spirit	800 Words, Season 2 - Part 7  George battles with his in-laws.		The Durrells in Corfu, Season 1 on Masterpiece - Part 3		Hinterland, Season 3 - Part 3  A curator's body is found buried.		Prime Suspect: Tennison on Masterpiece - Part 2**	
SUN 18	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Victoria, Season 2 on Masterpiece - Part 5: The King Over the Water (See CPTV, Feb. 11 at 9 p.m.)		Victoria, Season 2 on Masterpiece - Part 6: The Luxury of Conscience  Victoria and Albert face a crisis.		Secrets of the Tower of London Unlock doors to secret rooms in the Tower of London.		Midsomer Murders - Midsomer Life, Part 2 (See CPTV, Feb. 9 at 8 p.m.)	
 spirit	Nature - Snowbound: Animals of Winter (See CPTV, Feb. 28 at 8 p.m.)		Chasing Shackleton - Parts 1, 2 & 3 Explorer Tim Jarvis examines Sir Ernest Shackleton's boat journey across the Southern Ocean. Jarvis and a team attempt to follow in Shackleton's wake and unlock his secrets of survival.					



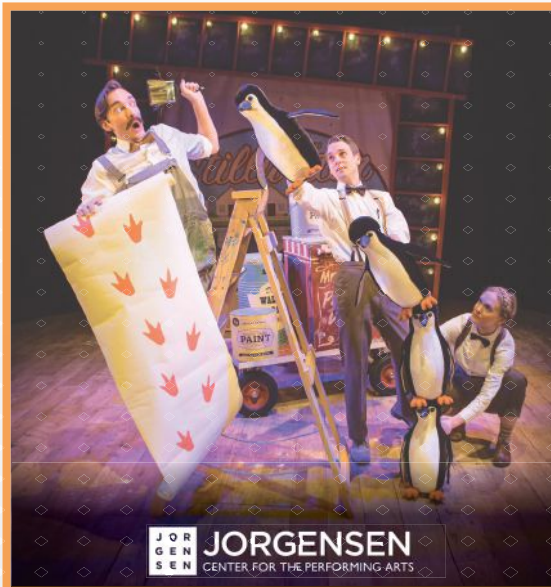
Impossible Builds

Wednesdays at 10 p.m. beginning February 7 on CPTV

Examine the creation of some of the world's most ambitious, complex, and technologically advanced construction projects. From subaquatic homes to pencil-thin sky scrapers, these are the structures they said could never be built.

Prime Time | February 19-24

MON 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Antiques Roadshow - St. Louis, Part 1 P See a new episode filmed in the Missouri city.		Antiques Roadshow - Greatest Gifts Incredible items that guests received as presents are featured.		Independent Lens - Tell Them We Are Rising: The Story of Black Colleges & Universities P The role of historically black colleges and universities is explored.		The Education of Harvey Gantt	
spirit	Born to Explore	Samantha Brown's... P	Trail Magic: The Grandma Gatewood Story		AfroPop - An American Ascent		Globe Trekker - Tough Trains: Bolivia	
TUE 20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	We'll Meet Again - Part 5: Freedom Summer P People thrown together by the civil rights movement reunite.		The March The compelling and dramatic story of the 1963 March on Washington is told.		Frontline - Bitter Rivals: Iran & Saudia Arabia P			
spirit	NOVA - Invisible Universe Revealed		Space Men: American Experience Meet pioneers of the space program.		The Secret of Tuxedo Park: American Experience		Nazi Mega Weapons - U-Boat Base	
WED 21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Nature - The Last Rhino P Can the northern white rhino be saved before the species dies out forever?		NOVA - Predictions by the Numbers P Learn why the science of forecasting is flourishing.		Impossible Builds - Part 3: The Floating House P A team works to construct a floating house.		Antiques Roadshow - St. Louis, Part 1 (See CPTV, Feb. 19 at 8 p.m.)	
spirit	The National Mall: America's Front Yard		In Their Own Words - Muhammad Ali		Independent Lens - T-Rex: Her Fight for Gold Boxer Claressa "T-Rex" Shields is profiled.		Film School Shorts	
THU 22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	College Bound: A Rare Look into Connecticut State Schools P Connecticut colleges are explored.		Vera, Season 6 - Dark Road Vera investigates the murder of a grandmother discovered by a young girl on the wild and desolate Northumberland moors.		Marley's Ghosts, Season 1 - Part 3		Ask This Old House	This Old House
spirit	Start Up	Craftsman's Legacy P	This Old House Hour P		The Great British Baking Show, Season 3 - Part 9: Chocolate		Martha Bakes	Baking with Julia
FRI 23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Midsomer Murders - The Magician's Nephew, Part 1 A magician's assistant dies during a performance.		Death in Paradise, Season 5 - One for the Road St. Marie's outgoing governor is killed.		Great Performances - The Movies for Grownups Awards with AARP The Magazine P Iconic actress Helen Mirren receives the 2017 Movies for Grownups Career Achievement Award.			
spirit	Hollywood Idols	Hollywood Idols	Public Television Feature Film Collection - Casablanca (See CPTV, Feb. 3 at 8 p.m.)				Science Goes to the Movies	On Story
SAT 24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
cptv	Public Television Feature Film Collection - Laura (See CPTV Spirit, Feb. 2 at 9 p.m.)			Vera, Season 6 - Dark Road (See CPTV, Feb. 22 at 9 p.m.)		Secrets of the Tower of London (See CPTV, Feb. 18 at 10 p.m.)		
spirit	800 Words, Season 2 - Part 8 P George joins the cricket team.		The Durrells in Corfu, Season 1 on Masterpiece - Part 4		Hinterland, Season 3 - Part 4 P (See CPTV Spirit, Feb. 17 at 10 p.m.)		Prime Suspect: Tension on Masterpiece - Part 3**	



MR. POPPER'S PENGUINS

Sun, Feb 25, 2 pm

With original songs and performing penguin puppets, this delightful 60-minute, action-packed musical adaptation of Richard and Florence Atwaters's award-winning book (also made into a Hollywood film starring Jim Carrey) is the perfect family treat for ages 4 - 104!

COME EARLY...Special Pre-Show Fun at 1 pm!

Join our special guests from the Mystic Aquarium for educational fun with live African penguins before the show. Pre-show event is free but participation is limited. Reserve a spot online, or call 860-486-4226.

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Prime Time | February 25-28

SUN 25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Victoria, Season 2 on Masterpiece - Part 6: The Luxury of Conscience (See CPTV, Feb. 18 at 9 p.m.)		Victoria, Season 2 on Masterpiece - Part 7: Comfort & Joy  It's Christmastime, and Albert is intent on re-creating the holiday joy he remembers from his youth.			Vermeer: Beyond Time  Explore the life and work of painter Johannes Vermeer, who died poverty-stricken at 43, only to have his work's popularity soar years later.		
 spirit	Nature - Arctic Wolf Pack Follow white wolves on Ellesmere Island.		Operation Maneater: Polar Bear Polar bears cause havoc in Canada.		The Heart of the World: Colorado's National Parks - Parts 1 & 2 The geological forces that created Colorado's National Parks are examined.			
MON 26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Antiques Roadshow - St. Louis, Part 2  Roadshow continues to uncover treasures in Missouri.		Antiques Roadshow - Jacksonville, Part 3 Items include a NASA "Mercury 7" signed photo.		Mark Twain's Journey to Jerusalem: Dreamland  Mark Twain's journey is retraced.		88 Days in the Mother Lode: Mark Twain Finds His Voice See how Sam Clemens became Mark Twain.	
 spirit	Born to Explore	Samantha Brown's... 	Into the Amazon: American Experience Theodore Roosevelt and reporter Candido Rondon trekked into the South American rainforest.			In the Americas with David...	In the Americas with David...	
TUE 27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	We'll Meet Again - Part 6: Coming Out  People who met during the gay rights movement reunite.		American Creed  Condoleezza Rice and David M. Kennedy explore what ideals Americans share.		Frontline - Bitter Rivals: Iran & Saudia Arabia 		Independent Lens - Forever Pure** An Israeli soccer club acquires two Muslim players.	
 spirit	NOVA - Invisible Universe Revealed		Comet Encounter See breathtaking images of Comet ISON.		Aurora: Fire in the Sky Explore the glow in the sky at Earth's poles.		History Detectives - Space Exploration	
WED 28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
 cptv	Nature - Snowbound: Animals of Winter Meet penguins, bison, and more animal survivors of winter.		Neanderthal - Part 1  Follow the step-by-step assembly of the real Neanderthal, both inside and out.		Neanderthal - Part 2  (See CPTV, Feb. 28 at 9 p.m.)		Antiques Roadshow - St. Louis, Part 2 (See CPTV, Feb. 26 at 8 p.m.)	
 spirit	The Gilded Age: American Experience (See CPTV, Feb. 6 at 9 p.m.)				Independent Lens - Rat Film  The history of Baltimore is traced.		Beyond the Fields: Slavery at Middleton Place 	

Vermeer: Beyond Time

Explore the life and work of legendary painter Johannes Vermeer, including his conversion to Catholicism, his artistic contemporaries, and the short-lived Dutch Golden Age of the 17th century. Examine his individual paintings and discover what has come to be known as the Vermeer style — the representation of light, the interplay of color, and the effects of perspective across places and objects.

Sunday, February 25 at 10:30 p.m. on CPTV





Frozen Chocolate Pie with Kahlua Whipped Cream

From Faith:

Craving chocolate? Here's an excellent way to get your chocolate fix. Many frozen chocolate pies and ice box cake recipes include cream cheese or even ice cream. Not this one. This easy crust-less chocolate pie is all about pure chocolate flavor and hazelnutty goodness. Topped with a Kahlua whipped cream, it's a cool, dreamy dessert bound to get raves—and requests for the recipe. If you're not a fan of Kahlua, sub in a tablespoon of espresso instead. Go ahead and make it your own.

INGREDIENTS:

For the pie:

1 cup hazelnuts
8 ounces good quality sweet, semi-sweet, or dark chocolate
Mixture of 2 tablespoons cornstarch and 4 tablespoons water, stirred
3/4 cup granulated sugar
1/4 cup hot water
4 eggs
1 ½ sticks butter, room temperature and cut into 6 pieces
1 tablespoon Kahlua or espresso coffee
2 teaspoons real vanilla extract

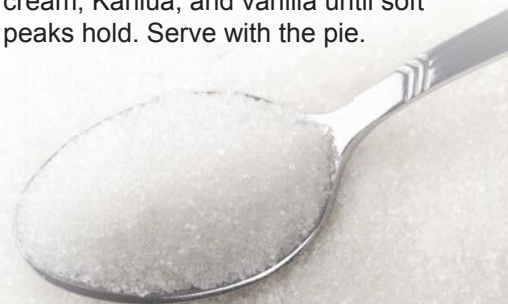
For the Kahlua whipped cream

1 cup heavy cream
2 tablespoons white sugar
1 teaspoon Kahlua

HOW TO MAKE IT:

1. Preheat oven to 350°
2. Process hazelnuts and 4 ounces of chocolate until coarsely chopped in a food processor fitted with a metal blade. Transfer to a small bowl, add the cornstarch mixture, and stir well.
3. Process the remaining 4 ounces of chocolate and the sugar in the same bowl until fine. With the motor running, add the hot water. Continue processing until the chocolate has melted.
4. Add the eggs, butter, Kahlua, and vanilla. Process until creamy, about 30 seconds. Add the hazelnut mixture. Process until just blended.
5. Pour the batter into a buttered 9-inch pie pan and bake for 30 minutes. Let cool. Wrap the pie in foil and freeze for at least 4 hours. Remove from the freezer 30 minutes before serving.
6. To make the topping, whip the cream, Kahlua, and vanilla until soft peaks hold. Serve with the pie.

Faith



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The Man Fortune

HOW A WATERBURY SLAVE BECAME
A MUSEUM EXHIBIT BEFORE BEING BURIED
215 YEARS AFTER HIS DEATH

At the Riverside Cemetery in Waterbury there is a grave with curious markings.

It reads: "THE MAN FORTUNE. Died 1798. Buried September 13, 2013."

The story of Fortune and his long-delayed burial is a grim one, a stark reminder of the horrors of slavery in Connecticut and beyond. But, during Black History Month, when achievements of African-Americans throughout the ages are honored and celebrated, Fortune's story also is a reminder that it's never too late to recognize wrongs committed and that dignity can survive degradation, even centuries of it.

Fortune was born in the 1740s in an unknown place. By the 1780s he was living in Waterbury as a slave. He, his wife Dinah, and their three children were the legal property of Dr. Preserved Porter. Fortune also had an older son, possibly from a previous relationship.

A few years earlier, at the start of the Revolutionary War, Connecticut had more slaves — upward of 6,000 — than any other New England state. Though there was an active abolitionist movement in Connecticut, emancipation bills were rejected by the Connecticut Legislature in 1777, 1779 and 1780. Progress toward freedom for slaves moved slowly. In 1774 the state stopped allowing new slaves to arrive, and in 1784 a law was passed that slaves born after March 1 would become free at 25 (this was later lowered to 21). It was not until 1848 that slavery in its entirety was abolished in the state.

During the 1780s and '90s it was common for doctors to have slaves. What Dr. Porter did with Fortune's remains, however, was unusual.

Fortune was baptized at St. John's Episcopal Church in Waterbury on Dec. 20, 1797. He died at some point in 1798, though the date and details surrounding his death remain uncertain. What is certain is that even in death, Fortune's forced service to Dr. Porter did not end.

At the time, cadavers were extremely sought after by doctors and medical students. In 1824, grave robbings by Yale Medical School students led to riots in New Haven. Similar riots had occurred in New York in the 1780s.

With the body of his deceased "property," Dr. Porter evidently saw an opportunity to do what doctors were forbidden from doing with the remains of white people: dissect and study them. After dissecting Fortune, the doctor preserved his skeleton for scientific study. According to one account, he used this skeleton to create an anatomy school in Waterbury for local doctors to study the bones.

Of course, none of this was done with Fortune's consent.

More than 100 years later, in 1933, Dr. Sally Porter Law McGlannan, a descendant of Dr. Preserved Porter and graduate of Johns Hopkins Medical School, donated Fortune's skeleton to the Mattatuck Museum in Waterbury. She wrote the museum that she received her first medical instruction when her father — who like many in her family was also a doctor — taught her the names of human bones using the skeleton, "just as the Porters were taught in the ages gone before."

McGlannan referred to the skeleton as Larry, and a late-1800s account of Fortune's death also incorrectly gave that name.

The skeleton known as Larry was displayed at the museum



A facial reconstruction of what Fortune may have looked like, created by Frank Bender. MATTATUCK MUSEUM

beginning in the 1940s. In 1970 it was removed out of respect for the remains.

In the 1990s, the Mattatuck Museum and its African American History Project Committee began to investigate Fortune's story. His remains were examined by a variety of scientists, including researchers at Howard University, and details about his life — including his actual name — were verified from old documents.

In the 2000s, Marilyn Nelson, then the state's poet laureate, wrote *Fortune's Bones: The Manumission Requiem*, a collection of poems inspired by Fortune's story. This work of poetry in turn inspired the creation of *Poor Yorick Journal*, a literary journal of which I was the inaugural editor and that is published by Western Connecticut State University's MFA Program.

In 2013, a team at Quinnipiac University examined the remains, and used a 3-D printer to create replicas of them. This preserved the bones for future analysis, and on Sept. 13, 2013, Fortune's actual remains were finally laid to rest.

Before his burial, Fortune lay in state at the State Capitol rotunda. His funeral service was held at St. John's Episcopal Church in Waterbury, where he had been baptized. His burial attracted national press from the likes of CNN and other major outlets.

"Fortune was a man whose destiny was forever controlled by others. He was a slave in life, a medical specimen in death, and was later a museum display," Michael C. Dooling, Mattatuck Museum's archivist, said in an email. "The decision to bury him more than two centuries after his death was decided upon by a group of people who deeply appreciated the injustice from which he had suffered and who desired to do the right thing by providing him a final resting place."

On his grave today, below the date of his death and the much later date of his burial, are six additional words etched in stone for posterity: "Child of God, Free at last." ■



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Adele, Age 75 "For many years, I have suffered from lower back pain and pain radiating down both of my legs to my feet from an accident. Every time I exercised or moved just the wrong way I'd have pain that would last for a long time. I couldn't even roll out of bed without extreme pain. After the third visit all of my pain was gone. It was my own little miracle. I was very impressed by the care but also by the fact that the doctors were knowledgeable and very personable. The staff was friendly and helpful and I would recommend their treatment to everyone with neck or back pain."

Jack, Age 37 "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

Duane, Age 77 "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible **Deep-Tissue Laser Therapy**."



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Sources: Anthem Blue Cross Blue Shield.